



THE
MYRIAD
RESTAURANT GROUP MAGAZINE

Ultimate Wine Destinations

Grand Crus at Corton

Grand Award-Winning
List at Tribeca Grill

Kyle McClelland *likes*
Trinitario White.



Toni Robertson
chooses Grand Lait.



Nobu Matsuhisa *uses*
Guayaquil Bittersweet.



Marc Taxiera
prefers Dark Caraibe.



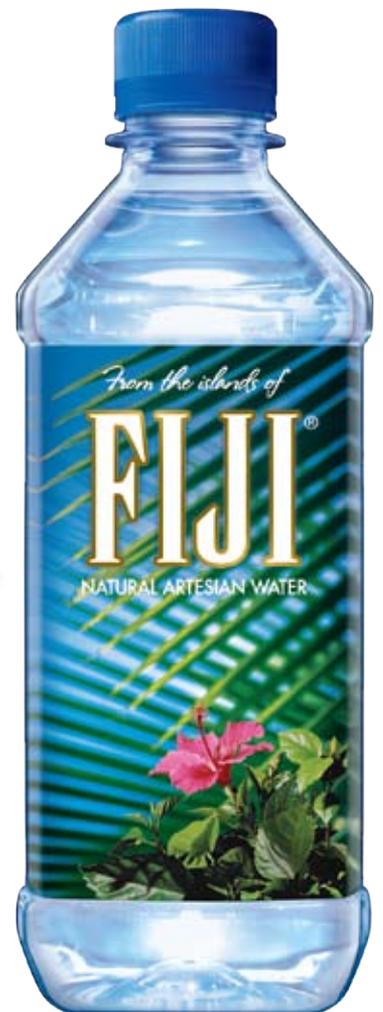
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Contents

5

RESTAURANT WEEK MATTERS

For two decades, diners have embraced this culinary celebration of quality, variety, and hospitality that makes New York City the dining capital of the world.

7

THE MAGIC OF NOBU

The concept of Japanese food was all changed with the arrival of Nobu New York City in 1994. Nobu Matsuhisa's vision to use the ingredients of Japanese cuisine, with an imaginative use of Western and South American flavors, started a culinary revolution.

9

RECIPES FROM NOBU

A dream of seeing the world and of being able to experiment with food away from the unbending traditions of Japanese cuisine made Nobu Matsuhisa a pioneer of cross-cultural cooking. His food remains very simple, and the flavor is clean—not too complicated, as reflected in his recipes.

10

CORTON: THE WINE AND THE RESTAURANT

Boasting over a third of the total grand cru vineyard area in the region, the broad expanse of the Corton hill in France's Côte de Beaune covers over 160 hectares. Just as Corton the grand cru is diverse and nuanced, so is the cuisine at Corton the restaurant.

13

THE BAR AT CORTON

The cocktail program at Corton has as its goal introducing guests of the restaurant to some of the same diverse, seasonal elements that are the hallmarks of Chef Paul Liebrandt's cuisine.

15

GRAND AWARD WINNER

With over 1,900 selections and more than 20,000 bottles, Tribeca Grill is a worldwide wine destination that has been awarded the prestigious Wine Spectator Grand Award for the ninth consecutive year.

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- Joseph Henriot, 6th Generation Champenois

WHY RESTAURANT WEEK MATTERS

By Tracy Nieporent

At Tribeca Grill, Nobu, and Centrico, we take pride in offering signature dishes, representative of the best that our menus have to offer.



NYC & Co. CEO George Fertitta, Tim Zagat, and Tracy Nieporent join Mayor Michael Bloomberg and esteemed chefs on the steps of City Hall to celebrate New York City Restaurant Week.



When it comes to dining out, there are more events, festivals, and celebrations than ever before. On any given weekend, you can almost always find a street fair or farmers' market. But of all the activities that can satiate one's culinary muse, none is more beloved or celebrated than New York City's Summer and Winter Restaurant Weeks.

For two decades, New Yorkers and guests from all over the world have embraced this culinary celebration of quality, variety, and hospitality that makes New York City the dining capital of the world. More than any other culinary event, New York City's Restaurant Week brings together a community of restaurants to celebrate all of the elements that make dining out meaningful to our guests. At Tribeca Grill, Nobu, and Centrico, we take pride in offering signature dishes, representative of the best that our menus have to offer. We also offer a setting in which family, friends, and colleagues can spend meaningful time together and create new memories. And we try to do it with professional service, pride, and civility.

When Restaurant Week began in 1992, there were around 25 participating restaurants. Today there are approximately 300 restaurants, a testament to the public's affection for this annual celebration of dining. Yes, it is an outstanding value at \$24.07 for lunch and \$35 for dinner. But more than that, it is recognition that we're all part of something special, with savory diversity being served in neighborhoods all over the city. New York's best restaurants all want to be part of this event because it fills virtually every seat, and guests embrace it because they enjoy the great value while being part of something so special.

The graciousness of a well-prepared and well-served meal is one of life's genuine treasures. Ultimately, what makes Restaurant Week important is that we all share it together. It's this sense of camaraderie that makes New York City's restaurant community the finest in the world.

RESTAURANT WEEK 2011
www.nycgo.com/restaurantweek





BLACK COD WITH MISO

THE MAGIC OF NOBU

By Tracy Nieporent

Nobu Matsuhisa's vision to use the ingredients of Japanese cuisine, along with an imaginative use of Western and South American flavors, started a culinary revolution.



Nobu New York City

BLACK COD WITH MISO

Ingredients

- 4 black cod fillets, about 1/2 pound (230 grams) each
- 3 cups (800 grams) Nobu-style Saikyo Miso
- 1 stalk hajikami per serving

Method

- 1.** Pat the black cod fillets thoroughly dry with paper towels. Slather the fish with Nobu-style Saikyo Miso, place in a nonreactive dish or bowl, and cover tightly with plastic wrap. Leave to steep in the refrigerator for 2 to 3 days.
- 2.** Preheat oven to 400°F. Preheat a grill or broiler. Lightly wipe off any excess miso clinging to the fillets, but don't rinse it off. Place the fish on the grill or in a broiler pan, and grill or broil until the surface of the fish turns brown. Then bake for 10 to 15 minutes.
- 3.** Arrange the black cod fillets on individual plates and garnish with hajikami. Add a few extra drops of Nobu-style Saikyo Miso to each plate.

Growing up in New York City in the 1960s, Chinese food—not Japanese—was the most prominent Asian cuisine. Trips to Chinatown were fun, but, in truth, you could enjoy good Chinese food almost anywhere in the city. Japanese food was mostly relegated to an afterthought, and sushi didn't have wide appeal at that time. In the following decades, many more Japanese restaurants began to open, but with a fairly limited range—tempura and teriyaki dishes tended to be the featured dishes.

Everything changed with the arrival of Nobu New York City in 1994. Nobu Matsuhisa's vision to use the ingredients of Japanese cuisine, along with an imaginative use of Western and South American flavors, started a culinary revolution. Amazing dishes like black cod with miso, yellowtail with jalapeño, tiradito, new-style sashimi, sashimi salad, and many others captivated New York City diners. The flavors were bold and vibrant, and each dish was plated like a work of art. The clarity came from the simplicity of using the finest ingredients served with heart—or, as Nobu says, *kokoro*.

This wonderful, inventive cuisine evolved from Nobu's creative life experience and international

travels. Listening to the guests was also part of this culinary renaissance. "New-style sashimi" was created in response to a diner who wouldn't eat raw fish. Nobu topped the raw fish with ginger spears and sesame seeds, and drizzled it with ponzu. He then took sesame oil together with heated olive oil and poured it briefly over the fish. A wonderful cavalcade of flavors came together. The guest tried a mouthful and then eagerly gobbled up the entire dish. It is certainly one of the most popular dishes on the Nobu menu, and a tribute to a great chef's ingenuity.

Through the years, virtually every celebrity you can think of has dined at Nobu. But, really, the foundation of the restaurant's success, both here in New York City and in other places, is that the food, décor, service, and total experience have captivated the public at large. There can be no greater compliment. Going to Nobu is a wonderful experience that is eagerly anticipated because, quite simply, it makes people feel good. Thomas Keller, the revered chef and owner of the French Laundry and Per Se, sums it up best when he says, "Chef Nobu Matsuhisa's dishes are not just nourishment for the body—they are a delight to the senses, and a soothing balm to the spirit."



SASHIMI SALAD & MATSUHISA DRESSING

SASHIMI SALAD & MATSUHISA DRESSING

with young spring greens

Sashimi Salad

- Sea salt
- Freshly ground black pepper
- 7 ounces (200 grams) fresh tuna fillet
- 5 tablespoons plus 1 teaspoon Matsuhisa Dressing
- 2 ounces (60 grams) assorted salad vegetables
- Red shiso leaves, for garnish (optional)

Method

1. Preheat a grill or broiler. Sprinkle a little sea salt and black pepper on the tuna. Briefly sear the tuna until its surface turns white. Plunge the fillet into iced water to stop it cooking any further, then shake off the excess water.
2. Pour the Matsuhisa Dressing into a serving dish. Arrange the salad vegetables and red shiso leaves in the center of the dish. Cut the tuna into 1/8-inch slices. Roll each slice into a cylinder and place them in a petal-like pattern around the vegetables in the center.

Matsuhisa Dressing

Makes 1 3/4 cups

This dressing was created to make sashimi more appealing, and to satisfy Nobu's American customers' love of salad for lunch. Originally, Nobu offered three salad dressings with soy sauce, shiso, and ume as their respective bases, but the Matsuhisa Dressing, with its soy sauce base, proved the most enduring. Use Maui onions to maximize sweetness.

- 3/4 cup (70 grams) finely chopped onion
- 2 tablespoons plus 2 teaspoons soy sauce
- 2 tablespoons plus 1 teaspoon rice vinegar
- 2 teaspoons water
- 1/2 teaspoon granulated sugar
- pinch of sea salt
- 1/4 teaspoon powdered mustard
- pinch of freshly ground black pepper
- 4 teaspoons grapeseed oil
- 4 teaspoons sesame oil

Method

Combine all the ingredients except the oils. When the salt is fully dissolved, add oils.

This all-purpose dressing also works with meat, and I urge you to try it on tofu as well. In the summer, I drench chilled blocks of tofu with Matsuhisa Dressing and eat it with a spoon.



WHITE FISH TIRADITO

Nobu style

Ingredients

- 18 ounces red snapper fillet
- rocoto chili paste
- cilantro leaves, stems removed
- 1 tablespoon plus 1 teaspoon yuzu juice
- 2 tablespoons plus 2 teaspoons lemon juice
- sea salt

Method

1. Cut the fish into paper-thin slices using the usuzukuri cutting technique.
2. Fan out the fish slices on a serving dish. Add a small dollop of rocoto chili paste on each slice, and put the cilantro leaves at the center. Drizzle the yuzu and lemon juice over all.
3. Sprinkle with sea salt to taste. The flavor of this dish depends on the salt, so if too little is used it will taste bland.

USUZUKURI CUTTING TECHNIQUE

This method of cutting thin slices is most appropriate for firm white fish, such as red snapper, sea bass, and flounder. Place the fillet horizontally on a chopping board with the skin side up and the tail end on the left, steadying this end with the fingers of your left hand. Hold the knife so that the top is inclined sharply to the right and, from the left of the fillet, start cutting paper-thin slices, keeping the blade at an acute angle to achieve a clean cut across the grain. The fish is sliced in one drawing stroke. Let the weight of the knife do the work as you draw the blade back.

NEW-STYLE SASHIMI

White fish sashimi is drizzled with soy sauce and yuzu sauce, then a hot oil mixture is poured over it to create a new style of sashimi. Try it with shellfish, beef, or tofu.

Ingredients

- 18 ounces red snapper fillet
- 1 teaspoon finely grated garlic
- ginger spears from 1 knob of ginger *menegi* or chives
- 2 teaspoons white sesame seeds, toasted

Yuzu Soy Sauce

1 tablespoon plus 1 teaspoon yuzu juice and 3 tablespoons plus 1 teaspoon soy sauce, combined

New-Style Oil

6 tablespoons pure olive oil and 2 teaspoons sesame oil, combined
Carrot curl, for garnish

Method

1. Cut the fish into paper-thin slices using the *usuzukuri* cutting technique.
2. Arrange the fish slices on a serving plate. On each slice, dab a little grated garlic and place ginger spears and a few *menegi* or chives. Sprinkle the sesame seeds over the fish. Drizzle the yuzu soy sauce over the top and garnish with the carrot curl.
3. Just prior to serving, heat the New-Style Oil in a small frying pan until just before it begins to smoke. Pour it over the fish slices and serve.



The Wine of Corton

By Shawn Paul

Even on a busy day, you'd be hard-pressed to find 250 souls in the French village of Aloxe-Corton. Half a dozen or so cars would suffice as a traffic jam. Yet the reputation and renown of this area's wines so far overshadows its meager size that one wonders why there isn't more talk of Corton among the ranks of the grand crus of the celebrated Côte d'Or.



Corton-Charlemagne, one of the finest wines produced in the region, has the distinction of having been one of the Emperor Charlemagne's personal land holdings, so prized was its terroir, even in that day.

Charlemagne also had a special request: that all the vineyards of the hill be planted in white. The red wine stained his famous white beard.

Consider the 406 acres of vineyards classified as grand cru—more, incidentally, than Gevrey-Chambertin and Vosne-Romanée combined—covering three sides of the majestic Corton hill. This prominence, which rises some 1,100 feet above the villages of Aloxe-Corton, Ladoix-Serrigny, and Pernand-Vergelesses, is considered the beginning of the Côte de Beaune, named for the center of wine commerce nearly four miles to the south. Corton is also a namesake of the two-Michelin-starred restaurant partnership of Drew Nieporent and Chef Paul Liebrandt located at 239 West Broadway in Tribeca. After a brief tour of the region and the wine, we'll look at its connection to the award-winning contemporary dining destination.

Unlike most other grand crus of Burgundy, Corton itself comes in many different variants and variations: in addition to Corton and Le Corton there are the hyphenated grand crus of Corton-Renardes, Corton-Maréchaudes, Corton-Clos-du-Roi, and Corton-Pougets, among others. Furthermore, the wine can be either red or white, a distinction shared only with Musigny to the north. All these names and the difficulty of being able to tell with certainty whether the wine is white or red speak to the general "Alice in Wonderland" quality that Corton has gained for itself.

The land around the hill gives a wine that is deeply colored and with significant stuffing—it is a meaty wine with a rich, robust character and plenty of depth. Red Corton can be one of the longest-lived wines of



the entire Côte d'Or. Rarely precocious, red Corton can take upward of 20 years to really get going and show all the character that defines it. Likewise, the whites can be sumptuous when young and fresh, but their real essence comes alive after five to seven years in the cellar, when flavors, aromas, and acidity coalesce and harmonize.

Of course, all of this begs the question: Why Corton the restaurant? The answer lies in the tradition of Burgundy at 239 West Broadway. In 1985, Drew Nieporent opened a daring new restaurant that would go on to redefine French wine and cuisine in New York. Montrachet was iconoclastic in every sense of the word; not only was the service personable and egalitarian, but the French cuisine was accessible, the wine without pretense. And perhaps its greatest departure from tradition was its location: in 1985, West Broadway might as well have been Tierra del Fuego.

The eponymous wine is just a starting point, but its characteristics show a little of the mindset behind Corton the restaurant. There is a real affinity for the wines of the region, and Chef and Partner Paul Liebrandt's cuisine and its interplay with the wine is a tremendously rewarding aspect of dining at Corton. Flavors in both are pure and intense, but fluid and lively at the same time. And just as Corton the grand cru is diverse and nuanced, so is the cuisine at Corton the restaurant. Subtleness and complexity reward interest in both the place and the plate.



Here are two textbook examples of red and white grand crus available at Corton restaurant.

Domaine Chandon de Briailles, Savigny-lès-Beaune
Corton-Les Maréchaudes Grand Cru 2000

Following in the footsteps of her mother, Nadine, Claude de Nicolay heads this beautiful domaine, making Corton-Charlemagne and four different Corton grand crus among several other wines in and around Pernand-Vergelesses. Since 2005, all of the vineyard land has been farmed biodynamically, a method and worldview that stresses an understanding of the natural forces acting on the vineyard throughout its life cycle, with the vital life of the soil as its goal. The domaine's Corton vines were mostly replanted in the 1960s and 1980s and are now producing excellent-quality wines.

Maréchaudes comes from a location at the base of the hill, with a heavy clay content in the soil. The wine is typically firm and robust with very ripe fruit flavors; having less acidity than many other Corton plots, it tends to evolve more rapidly and be approachable early.

Domaine Bonneau du Martray, Pernand-Vergelesses
Corton-Charlemagne Grand Cru 2000

A singular estate in the Côte d'Or known both for the quality of the wines and for the range, no other domaine produces exclusively grand cru wines—in this case, what many consider to be the archetypical Corton-Charlemagne and a red Corton. At the head of Domaine Bonneau du Martray is Jean-Charles le Bault de la Morinière, a former architect. With his guidance, and applying techniques in biodynamics and organic viticulture gleaned from Domaine Leflaive and the Domaine de la Romanée-Conti, this estate continues to produce balanced, age-worthy wines of tremendous class and distinction.

The Corton-Charlemagne is never a flashy, exuberant wine; rather, it is balanced, measured, and somewhat reserved. Rather slow to develop, it can, with sufficient patience, evolve to the paragon of finesse. The wines seem to put on weight as they age, growing round and mellow and deepening in color.



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Seasonal Cocktail Creations from Corton

The goal of the cocktail program at Corton is to introduce guests of the restaurant to some of the diverse, seasonal elements that are the hallmarks of Chef Paul Liebrandt's cuisine. Specialty cocktails change throughout the year, developing as fruits and vegetables come into their prime and certain tastes and textures become flavors of the season. We have recently featured syrups made from rhubarb, lemon balm, and blueberry as well as infusions of teas and spices.

Here are two of the specialty cocktails to enjoy this season at Corton.

The Spencer

Named for a particularly regal Chihuahua owned by Chef and Partner Paul Liebrandt, the Spencer is a refreshing beverage for all seasons and one of Corton's signature cocktails. Its flavors are both citrus and herbal without being dominated by either. While it is recommended served up in a classic cocktail glass, it is equally enjoyed on the rocks.

2 oz Ciroc vodka

Ciroc is a vodka distilled from a grape called mauzac from Gaillac in the southwest corner of France. It is, in essence, more a grappa that has been distilled multiple times than a classic vodka. We use it for its clean, crisp flavor and bright citrus tones.

1 oz grapefruit juice

0.5 oz Lillet

A French aperitif with a base of white Bordeaux wine flavored with citrus oils and sweet and bitter orange.

0.25 oz St. Germain

A liqueur made from Alpine elderflower blossoms, St. Germain has flavors of extra-ripe pear, passion fruit, and red grapefruit. Along with the Lillet, it provides a small amount of sweetness to balance the alcohol of the vodka and the bitterness of the grapefruit.

All ingredients are shaken with ice, served up, and garnished with candied grapefruit zest.

The Bitter Pumpernickel

A creation of Corton's former Assistant Sommelier Ame Brewster, this cocktail is said to be a combination of the rye Manhattan and an Americano. Its flavors are rich and toasty grain with a bracing and refreshing bitterness.

2 oz Michter's Rye

Michter's US1 is made from American rye grain. It has deep savory-sweet flavors of spice, black pepper, marmalade, and plum, with distinct spicy grain and tasty caramel.

1 oz grapefruit juice

0.5 oz Carpano Antica Formula Vermouth

An aromatized wine that's flavored with a variety of botanicals, such as wormwood, chamomile, orange peel, rose petals, calamus root, elderflowers, and gentian, from an original recipe by Antonio Benedetto Carpano. Possibly the most complex and thoroughly tasty red vermouth available.

0.5 oz Campari

An Italian bitter liqueur flavored with aromatic herbs and fruits, including the chinotto, or myrtle-leaved orange.

0.5 oz simple syrup

All ingredients are shaken with ice, served in a snifter with extra-large ice cubes, and garnished with a charred orange peel, whereby a zested orange peel is squeezed and its oils flamed over the cocktail to finish, with the peel dropped in the glass.





Tribeca Grill has the largest selection of Châteauneuf-du-Pape in the world. Here are some of Ryan's favorites.

**Bois de Boursan
"Cuvée des Félix" 2001**

The wines from this traditionalist are always one of the great values in Châteauneuf-du-Pape; the special "Cuvée des Félix," made from his oldest vines, is also one of my favorite wines. Exceptionally savory and smoky, 25 percent mourvèdre adds an especially firm, spicy quality, and this tremendous vintage gives this wine an extremely long life span.

Janasse "Chaupin" 1999

One-hundred percent Grenache from a single vineyard planted in 1912, this is one of my favorite aged Châteauneufs on our list. On top of being a great value, I love how balanced and pure the 1999 vintage is drinking these days. This wine shows the cherry liquor and herbes de Provence character that makes grenache in this region world famous.

Pegau "Cuvée Reservée" 2007

Domaine de Pegau is my favorite grower, and Robert Parker declared 2007 to be the best vintage of his lifetime. Laurence Feraud makes wines at Pegau that are uniquely savory, with tar and lavender notes that I adore. This vintage, while young, shows all of the savory hallmarks of great Pegau, along with the rich forward fruit of the 2007 vintage.



Organic Growth of a Grand Award-Winning List

By Ryan Mills Knapp

When the Tribeca Grill opened in 1990, Drew Nieporent had already established himself as a restaurateur with a passion for wine. Montrachet had opened four years before, amassing an impressive Burgundy-driven wine list.

Drew Nieporent, along with founding managers David Gordon and Martin Shapiro, sought to carve out a niche specific to the New American cuisine of the Grill, stocking the cellar with bottles culled from the finest domestic producers.

Wine Director David Gordon had ambitious goals for the Grill's wine program. The restaurant soon became a downtown destination, and the once 65-bottle list grew organically as customers sought interesting and aged wines to drink with the complex, rich, and earthy cuisine of Executive Chef Stephen Lewandowski. Gordon and future sommeliers, including Yoshi Takamura and Patrick Cappiello, were especially passionate about Châteauneuf-du-Pape—a hearty, spicy wine that develops complexity, savory spice, balance, and delicacy as it ages. Today, the selection of Châteauneuf-du-Pape at the Tribeca Grill is the largest in the world. The nine-time *Wine Spectator* Grand Award-winning restaurant houses a coveted collection of more than 300 labels, the choices ranging from dozens of wines under \$100—1990 Château Rayas and 1989 Château de Beaucastel—to many selections from Henri Bonneau that are some of the finest wines ever made.

What this has meant to me as a sommelier is a number of things. First, the wine list at the Grill now houses hundreds of wines that are approaching their peak of drinkability, and it is a great pleasure to taste and talk to customers about these wines on a nightly basis. Former sommeliers from the Tribeca Grill still come in

often to enjoy excellent wines with 10 to 15 years of age on them at extremely reasonable prices, whether it's with a burger at the bar or with our large selection of artisanal cheeses, and I think this is a testament to the uniqueness of the wine experience here.

Second, the education you receive through tastings is invaluable. There has always been a culture of wine within the Myriad Restaurant Group, and during my tenure it has been my goal to continue to foster and expand that culture. That means not just curating the wine list, but also regularly conducting tastings for both the public and the trade.

We hold a yearly walk-around tasting of Rhône wines for the public that gets more successful each year, and past tastings focusing on pinot noir and the 2005 Burgundy vintage have been met with great enthusiasm by our customers. Along with the tastings, Tribeca Grill holds regular wine dinners for the public to further highlight wines from our cellars. An annual Châteauneuf-du-Pape dinner with the importer Alain Junguenet has been a long-standing highlight, as well as 12 wine tastings of California cult darling Sine Qua Non that featured such rarities as the 1996 Against the Wall Syrah and the 1997 Twisted and Bent rousanne and chardonnay. It is through these events and others that everyone here at the Tribeca Grill has continued to build on the legacy of the people that have helped build this restaurant and wine program into the internationally recognized success it is today.



THE CONVERSATION BETWEEN CHEF AND DINER
BEGINS WITH WHAT'S ON THE PLATE

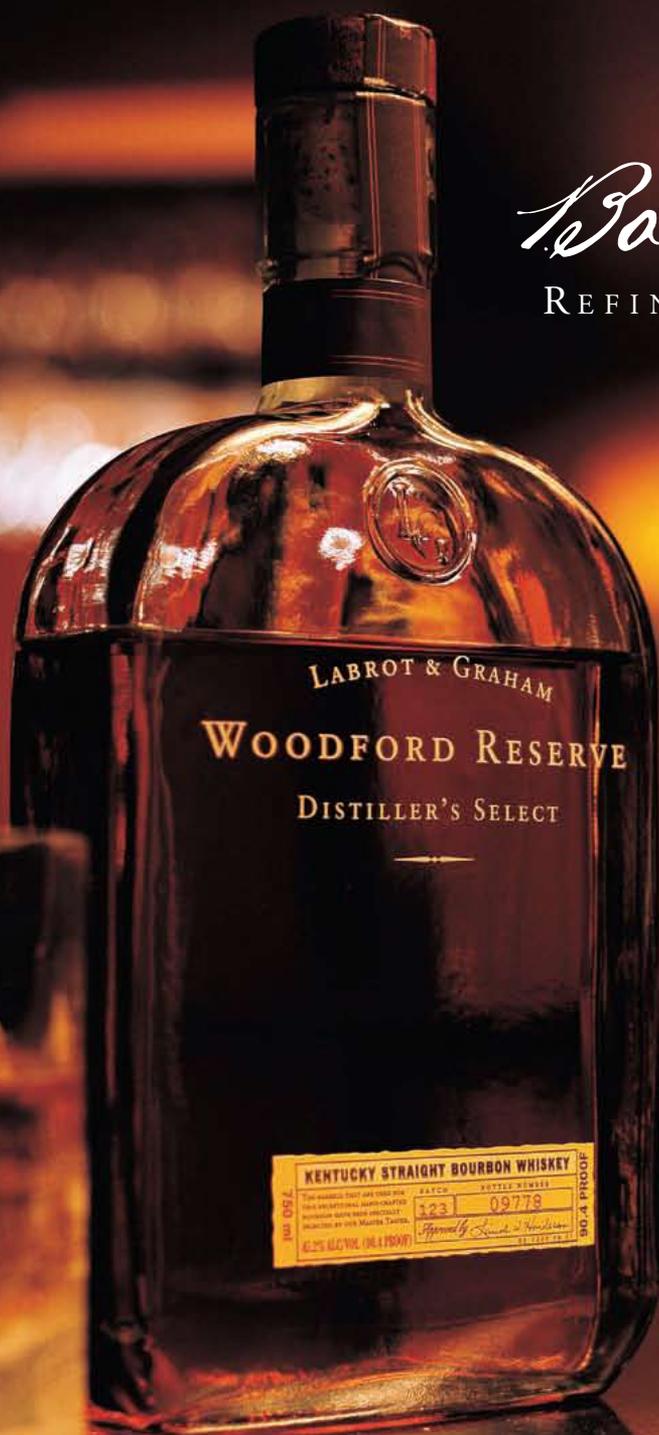


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DOMAINE JEAN DAVID

Domaine Jean David is a small estate located in Séguret in the Côtes-du-Rhône Villages appellation. This 17-hectare estate is run by the amicable couple Jean and Martine David, who are committed to using indigenous yeasts only, rejecting all stabilizers and enzymes, fermenting without mechanical temperature control, and bottling with a minimum of sulfur. Their 2008 Séguret Côtes du Rhône Villages has a deep red intense color and is medium-bodied, showing good acidity and complexity. It offers ripe blackberries mingled with raspberries, and a sense of soil, with *garrigue* and anise aspects.



HAUTEMIXOLOGY

CHAMPAGNIRINHA

- 2 oz Leblon Cachaça
- 1 orange slice
- 1 lemon slice
- 1 lime slice
- dash of simple syrup
- Champagne to top off

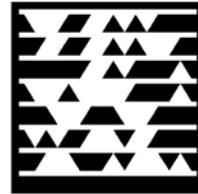


Cut one-quarter inch slices each of orange, lemon, and lime. Muddle the slices and simple syrup in a shaker. Fill the shaker with ice and add cachaça. Shake vigorously.

Serve in a rocks glass. Top with Champagne. Garnish with a mint leaf.

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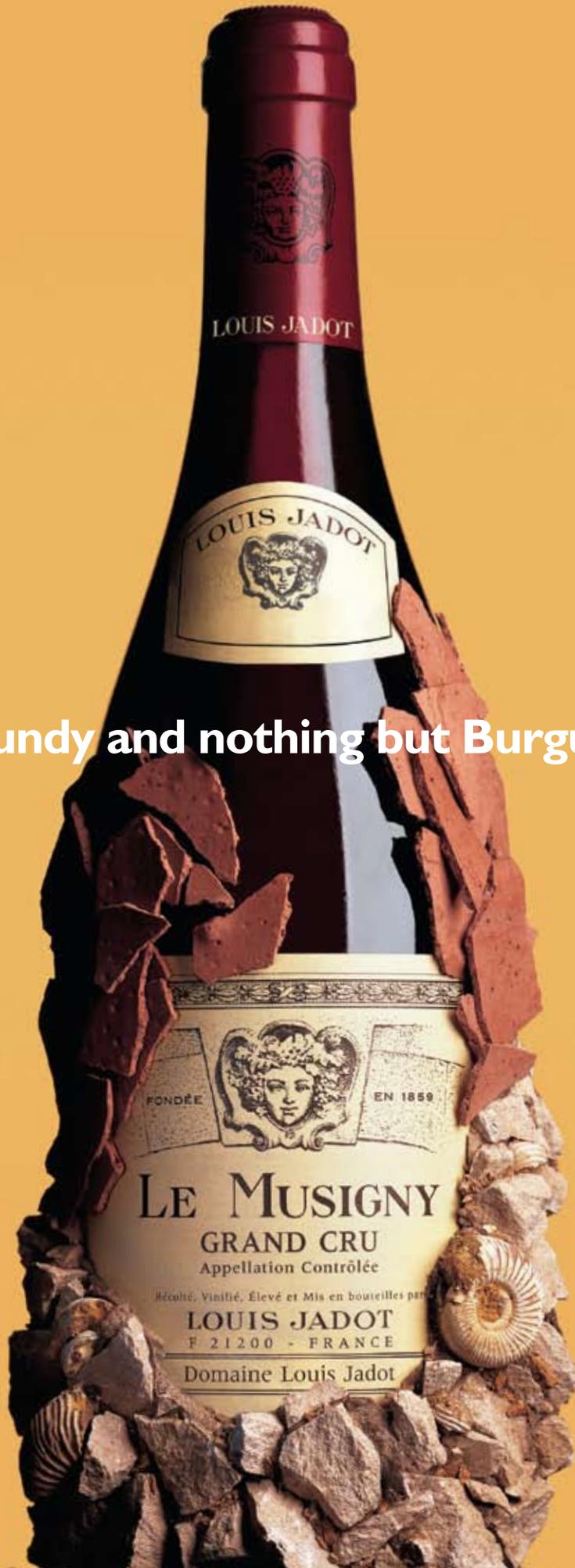
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