

scarpetta

Glamour and Spaghetti
IN THE CITY OF ANGELS

Key Ingredients
PASSIONATE PURVEYORS

In the Pan
NEW RECIPES FROM CHEF CONANT

Around Town
STAFF'S FAVORITE DISHES



AMARO AVERNA

dal 1868

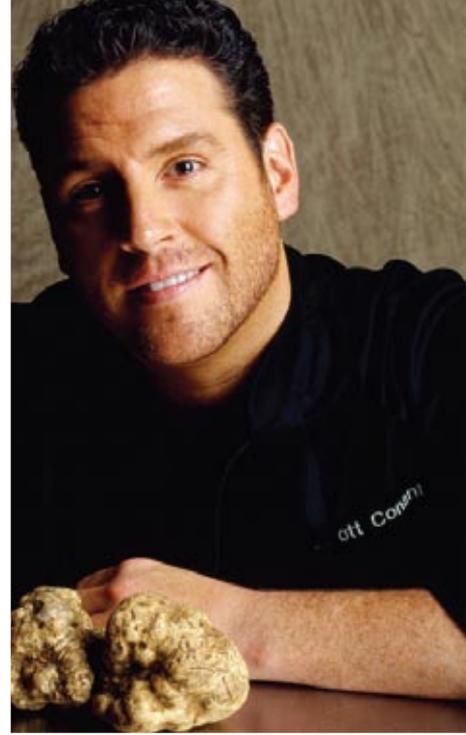


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ONE SIMPLE GOAL: MAKING PEOPLE HAPPY

As if fall wasn't exciting enough, between the bounty of good food and the expectations of the holidays, it is an incredible time for us as a restaurant group. My show, *24 Hour Restaurant Battle*, just got picked up for a second season. Toronto, our first international outpost, has garnered great reviews. And by December, we'll have opened our seventh restaurant, solidifying our coast-to-coast presence with the additions in Beverly Hills and Las Vegas.

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For chef Scott Conant's staff, food isn't just a "work" thing—it's a life thing. Discover the latest dishes that have blown their minds.

With our expansion, my role continues to evolve—but my focus is always on honing the principles. The number-one mission for us at Scarpetta is what I constantly preach: customer happiness. This very simple idea—that customers leave our restaurants happier than when they walked in—is my goal. From the kitchen staff to the front of the house, customer satisfaction is our credo.

The common themes in all our restaurants continue to be the mood and the ambiance. The signature dishes are similar in each location, simply because I believe there are specific reasons why people dine at Scarpetta and signature dishes are one of them. And, as I've said before, I want our customers to be happy.

Our diners have come to expect dependability from Scarpetta, and they can count on knowing each meal will surpass their expectations. And as far as brand extension and brand alignment, the consistencies in food and service come with a slight twist, since each Scarpetta has a little nuance that makes it different from the others.

For example, Scarpetta in Miami is a totally different experience than Scarpetta in New York. There, Scarpetta really cuts into the Miami lifestyle, which has more of a cocktail culture, while in New York there is that neighborhood dependability and sophistication that resonates

with people. Scarpetta in Toronto is more of an elegant restaurant, more refined in vibe and décor for the sake of its location; whereas in Vegas, by virtue of its setting—in the magnificent hotel, the Cosmopolitan—Scarpetta's room will take on a sexy atmosphere, melding perfectly with the overall vibe of Vegas. The restaurant's views of the Bellagio lake and fountains alone are spectacular and will add a lot to the ambiance of the room. By contrast, D.O.C.G. will invite a more casual dining experience for a toned-down version of Vegas. But for the very reason I'm naming it D.O.C.G.—because I really want it to be that stamp of approval, so to speak—I still want people to enjoy an elevated, though relaxed, experience.

Our L.A. outpost will likewise play to its setting. First of all, it's Beverly Hills, arguably the most recognizable ZIP code in the country! And aligning ourselves with a brand such as the Montage Beverly Hills gives me every confidence that we can tap into the cosmopolitan lifestyle of the area without compromising the essence of what we are all about.

I always say that I'm in the relationship business. Of course, our relationship with our customers is paramount, and that can only be enhanced by great staff—which we are lucky to have—and the people with which we surround ourselves. And that's why we take the time to cultivate the relationships with our vendors and purveyors. In the end, it's about the long dollar, not the short. Sure, we could do things differently and make more money—but given the expansion we're going through, with the quality of food and service we're dedicated to, I feel that you can only get there through having great relationships.



THE STARS ALIGN IN THE CITY OF ANGELS

I long dreamed about opening a restaurant in Los Angeles. I wanted to bring Scarpetta's style of Italian food here, because no one was really preparing it the way we do.



New Yorkers may not realize it, but such diversity and range of food choices is rare within a single cuisine. Scarpetta's style is refined yet rustic. Our food is soulful and full-flavored—two characteristics that require a deft hand in the kitchen. I like to refer to it as *alta cucina/cucina rustica*, a yin and yang that really resonates with diners. Our customers are the type of people who are just looking for a luxurious experience without the pomp and circumstance. Scarpetta is approachable fine dining, and Los Angeles restaurant goers have really embraced it.

As with any new restaurant venture, I always have modest expectations. And more often than not, I'm pleasantly surprised. When we opened in Beverly Hills, I was overwhelmed by the reception. But that's a happy problem. Now my goal is to take it to the next level by listening to our customers and keeping them happy. One of the most relevant signs of success is when diners keep coming back. I'll never forget the time a customer, who happened to be a celebrity, stopped me on his way out the door to tell me that he would be back to try every single thing on the menu. That made me feel good—that we were doing something right.

Staying relevant is the goal of any good chef. That generally translates into being at the top of the list when people make dinner plans. This is where the dining experience truly begins—the moment when an eventual guest begins thinking about where to eat. It's not, as many believe, when the call for a reservation is put in. I think about this kind of thing all the time. I am constantly refining and reassessing how to put together the components of a dining experience that cements Scarpetta in the minds of customers. After all, making customers happy is our ultimate goal.

mediterr: essence of the mediterranean

The sun, the sea and the unmistakable
personality of Bolgheri.



POGGIO AL TESORO
Medittera



Contemplating the Perfect Italian Café

As the early morning light breathes life into the shadows, patrons make their way into the café. For many, this is their daily haunt—a place to savor a few precious moments to themselves, along with an espresso and a glance at the paper. A chance to take a deep breath as city life awakens around them.

The espresso machine gurgles and steams at an industrial pace as the barista spreads out miniature cups, saucers, and spoons across the countertop with acrobatic grace and speed. At a corner table, someone snaps a newspaper and reminds you of what the day before you entails. You take a moment to reflect . . . on what you're getting into, or getting out of.

Patrons stream in and call out their orders: espresso, cappuccino, caffè macchiato, cornetto semplice. A second barista appears from the kitchen with a tray of fresh brioches—*cornetti*, the sweet Italian croissant stuffed with fruit preserves, pastry cream, or the quintessential spread, Nutella. Despite the rush, the staff seems at ease—friendly, familiar faces inquiring about what's really important, providing a connection as they hand over warm pastries. You take a second to relax . . . this is the right place for restful pleasure.

The cheerful sound of silver spoons clinking against porcelain fills the room as you take your last sip and gather your things. Outside, the street is now alive, and you are ready to tackle the day. You take comfort in the fact that you'll be back, since you always return. You exhale . . . this is as much a part of your life as the rest.

And so begins an ordinary and extraordinary slice of daily life. It's the first of many rituals to be played out throughout the day—gatherings at mealtime to recharge and reinvigorate. It is a promise and a routine, a reassurance that the world is in order and the coffee is hot. And having a place to do that—to unwind, to take comfort, to know you can celebrate both big moments and small with the same gusto—that is a thing to smile at. And so the morning breaks . . . on your terms.

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BUBBLY, ITALIAN STYLE!

MY GREEN LIFE

Talking About Food with Chris Temple



"If there are two qualities I really admire in a person, they are dependability and enthusiasm. The first is a necessity when you are running a restaurant business; the second is a value I will take any day! Chris Temple has both. She gets her hands on some very interesting ingredients that are really only the best quality products. And what I love about her is that when she finds something that is great, she brings it to us right away with all this unbridled enthusiasm. She is a good soul."

—Scott Conant

My true love has always been food and wine. I have taken on the challenge of sourcing local, seasonal ingredients for some of Toronto's top chefs, friends, and mothers. When they ask me for something, I go out and find the best products. They know that what I give them will be incredibly fresh. I understand the quality of what I'm looking for, and I will not compromise.

I started this business . . . For the love of food, the people that cook it, and, of course, for those who enjoy it. There was a definite need for seasonal, locally sourced produce in Toronto; however, five years ago, at the beginning, most chefs were somewhat reluctant to participate in my quest. Organic had not yet hit the mainstream, let alone become trendy. Nonetheless, I took some of my hardest critics to heart and persevered.

My inspiration . . . Children's faces at market that light up when a fresh pea is popped into their mouths. A smile emerges and, quickly, another pea goes down the hatch. Most mothers smile in amazement and whisper under their breath: "They hate vegetables." Well, no longer. Chefs that care about their ingredients experience the same childlike bewilderment.

Some of my greatest moments . . . Are when I go to the restaurants I service and the same attention to quality is put forth on a round canvas. Being among my culinary peers and sharing their pure enjoyment in creating dishes with wholesome products are treasures in time for me. It is my job to get to know each chef and what he or she likes. One chef may like purple carrots, the other white carrots or baby carrots. They all have tiny differences that make them unique.

A day in the life of a city farm girl . . . Markets are early, and I am not one for mornings. Even when groggy, I'm eager to check my produce. Every product has to pass standards before anyone is supplied. Not only that, but I

taste everything before I deliver it. There is no glamour in lugging loaded coolers to each locale.

All of my greens are picked in the morning and delivered to the restaurant by 3:30 p.m. I get the chefs' feedback on if a product will work or not. A wish list is granted, and I always leave behind a new treat from market—I call that my *amuse-bouche* for the chefs.

Chefs make me smile . . . After they work long, grinding hours, coming in to visit is refreshing for them—and for me. We can talk food nonstop and never get bored. I get to eat off the line, drink with the staff while reviewing the night's mishaps, talk menu items and ideas, gossip about new restaurants, and debate reviews.

The chefs recognize my efforts, and we celebrate those new discoveries. It's not always about the bottom line: I look out for them and guide them to the right place if I don't have what they need. We work together, and I'm an extension of their menu. It's a very personal connection.

I like Scott Conant because . . . He took the time to hear what I had to say, and personally made me a cappuccino. He sampled my products and allowed me into his kitchen to make my deliveries. It was like finding a new friend who shares the same love and passion for good food. He gets me.

Scarpetta is something for which Toronto has been waiting a long time. Finally, an American celebrity chef is willing to take a chance and cook for us. May his peers follow suit.

My life experiences . . . Have taught me to do something you love. Surround yourself with people that share your passion but challenge you to not stand still but instead move forward. I've had food in me since I was a little girl. Delivering food is what I want to do with my life. I've taken my passion and made it a job.

PASSIONATE ABOUT PIG

Mario Pingue's Guanciale is a Cure-All

As a child, being too young to work in the fields, Mario Pingue learned the tradition of curing meats from his grandfather.



It was only later in life as a restaurateur and owner of a catering business in Niagara Falls that he realized the true value of quality charcuterie. Now as a local purveyor of traditional Italian cured meats with his company Niagara Food Specialties, Mario Pingue focuses his attention on the artisan quality of the product he crafts.

At Scarpetta in Toronto, Chef Scott Conant uses Pingue's guanciale (jowl bacon) and pancetta mainly in the charcuterie plate, but he is starting to incorporate the product into a lot of other dishes. "It is such a wonderful product that it just begs to be put to good use," Conant says.

Pingue's passion for his products is obvious when he talks about cooking with it. "We love the unctuous texture and flavor of our guanciale when cooked. It pairs well with seafood, fowl, and beast alike. Duck fat takes a back seat to it. It is very clean up front, but something takes over the palate and leaves the mouth with an intense yet subtle and lingering finish." The *lonza*—or back loin—is aged with the back fat intact. "The team at Scarpetta uses the back fat, which is true *lard*," Pingue continues. "It is butter, simple and clean, and provides a great palate for whatever

spice it will be teamed with, including salt. The lean *lomo* is then used for charcuterie."

Buying local has always been a priority to Chef Conant, but his choice to stay domestic with this particular product is quite interesting, given guanciale and other cured products are traditionally crafted in Italy. If you've had the best in Europe, one assumes you can only find the "local artisan" product there, but Pingue has proven the doubters wrong. "There is no compromise in our standards—from the husbandry of the animal we butcher; hand cutting every piece, spicing and traditional aging, and to selling only when it is time to eat, not merely when it's safe to eat. In the end, Scott and I share a commitment to quality."

Having watched the Toronto marketplace open up over the years, Pingue is excited for Scarpetta to flourish. "Toronto is a great food center. The consumers are discerning—they are open to new ideas, but only as a genuine interpretation, not a novelty. And from what I have seen in the back of the house, I am certain that Scarpetta will not disappoint!"

"You can meet a million people who are passionate about what they do, but not everyone can bring the kind of quality to the table that Mario Pingue does. He balances passion and quality better than anyone I have ever met. His cured meats have this residual depth of flavor that stays in your mouth. His guanciale is awesome! You put it on the slicer and when you taste it, it really just melts in your mouth. His products are just so deeply flavored and professionally done, I am very impressed."

—Scott Conant

WEISER FAMILY FARMS

Sid Weiser has been farming his land in Tehachapi, California, for more than three decades.



Sid and Rachel Weiser in the early days; Scott Conant's favorite ingredient from Weiser Family Farms; and the perfect fingerling growing in the fields.

"We've built relationships with chefs, so that together we decide what's best to grow."

—Alex Weiser

The octogenarian wasn't born into a farming family, but rather followed a long-held dream of working off the land by ending his teaching career in East Los Angeles in 1977. Sid Weiser packed up his family and moved north, where he bought an apple farm and adjusted to the challenges of the agricultural life.

In the early days, before farmers' markets provided a sizable sales venue for apple growers, Weiser Family Farms grew the bulk of their crop for commercial purposes because it was the only way the farm could survive. But by the 1980s—at the same time that Weiser's son, Alex, began working with his father—markets began popping up all over California. The junior Weiser acted as the farm's emissary, showing up at local markets to talk to chefs, specialty produce buyers, and the general public, all of whom wanted seasonal, top-quality, superior-tasting produce—beyond apples. "We were passionate about what we were doing, and our goal was to grow what people wanted," says Alex.

To do that, the Weisers cut down enough apple trees to make room for fields of root vegetables, primarily fingerling potatoes. They now grow almost 15 varieties, including Russian bananas, rattes, Swedish peanuts, purple Peruvians, and German butterballs. "Over time, we

became a fixture at the Santa Monica farmers' market. We were recognized for our assortment of cross-seasonal, heirloom, and European varieties," Alex says. He credits their geography for much of its success: "We benefit from having three different growing climates: low valley ground, high mountain ground, and more dry desert ground. We try to grow what's best for each of the climates, and the different growing grounds really give us an advantage. For example, we are able to have three crops of potatoes, so they are always fresh."

"Most farmers grow what they hope will sell," Alex adds. "But we've built relationships with chefs, so that together we decide what's best to grow. I travel, too, and am always on the lookout for ingredients I think the chefs will want. Last year I was in Spain and brought back some Padrón peppers."

Always experimenting and learning, the Weiser family is harvesting a few new crops this season that include red Brussels sprouts, multicolored carrots, Bloomsdale spinach, crosnes, Jerusalem artichokes, and rutabagas. They're also keeping the family in the farm: Alex's brother, Dan, along with a few nieces, share the same dream Sid Weiser made a reality so many years ago. "We're getting better and better from year to year," says Alex.

TAKING THE TSUKIJI EXPRESS



After his visit to Japan's Tsukiji Fish Market last fall, Scott Conant was hooked. The Tsukiji Market, more formally known as the Tokyo Metropolitan Central Wholesale Market, is the world's largest and most famous center for wholesale fish and seafood.

Established during Tokyo's Edo period, the original fish market, then called Nihonbashi, was created to encourage fisherman from Tsukuda, Osaka, to Edo (now Tokyo) to provide fish for the castle. However, what originated out of royal convenience quickly evolved into more practical commerce. By the 1900s—and as a result of governmental food rationing—the Central Wholesale Market Law was developed, and Nihonbashi began to boom. Then in 1923, as a result of destruction due to a crippling earthquake, as well as a simultaneous need for more modern facilities, the market was relocated to central Tokyo and opened as Tsukiji.

Today, fishermen from all parts of the world seek to have their catches valued and sold through the Tsukiji Market.

In fact, more than 1.5 million tons of seafood pass through Tsukiji each year, representing an incredible array of over 400 different varieties of seafood from sardines to caviar.

Seeking ways to bring to his guests the same outstanding freshness and meticulous quality of the products at Tsukiji Fish Market, Chef Conant has employed the help of Tsukiji Express, a market-to-restaurant service that delivers fresh fish literally overnight. "Not only is the Tsukiji Market symbolic of Japanese tradition and global commerce, but it's a testament to the caliber of the product—the freshness of the fish—that comes through it," explains Chef Conant. "I'm delighted to be able to share this with our guests."

CONANT'S TOP CATCHES



Hamachi/Yellowtail

Boasting a delicious flavor (and a belly akin to the rarer varieties of tuna), Japanese hamachi is a versatile fish that can be used year-round. It can be farmed in the Kyushu area or caught in the wild in the seas around Japan.



Kanpachi/Amberjack

Often described as having a fuller flavor than hamachi, kanpachi is farmed in the Kagoshima area.



Tai/Red Snapper

Considered a good-luck symbol due to its color, red snapper is considered a more luxurious fish in Japan. Most of these fish are caught in central Japan and have more of a seasonality than hamachi or kanpachi—based on their migration and breeding patterns.

2006
Villa Antinori Rosso
90 points
The Wine Spectator

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THE QUEST FOR EXCELLENCE



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MACCHERONI “CARBONARA,” EGG, SEA URCHIN, AND CAVIAR

SERVES 4 TO 6

6 slow-cooked eggs
8 oz smoked broth
12 oz fresh maccheroni
Chopped parsley
Olive oil
1 oz caviar per serving
2 pieces sea urchin per serving
Salt

FOR THE EGGS

In a home setting, you can simply slow poach the eggs in a pot of simmering water that has been seasoned with white vinegar at 2 tablespoons per quart. In the restaurant, we use an immersion circulator, but the desired result is similar: Cook the eggs for about 2 to 3 minutes, remove, and reserve until needed.

FOR THE FRESH MACCHERONI

Roll out a standard pasta dough recipe to #4 thickness, then use a 2.5 mm cut on the pasta cutter. The noodles should be about 5 inches long.

FOR THE BROTH

1 quart hot water
1/4 bag bonito flakes

Bring the water to a boil in a medium sauce pot, remove from heat, and add bonito flakes. Let stand for 5 minutes and strain. Reserve until needed.

TO FINISH THE DISH

Cook the pasta in boiling salted water for approximately 3 minutes. Put the smoked broth in a large sauté pan and reduce by half. Add the pasta to the pan and continue to cook for another 2 to 3 minutes, or until tender. Add the parsley and finish with a drizzle of olive oil. Place in a serving dish and top with your caviar of choice, the sea urchin, and egg (2 ounces of caviar and 2 eggs will be good for 4 people). Toss tableside and enjoy.

FRESH PASTA DOUGH

Makes about 1 1/2 pounds of dough

3 to 3 1/2 cups “00” or all-purpose flour,
plus more for rolling and shaping

1 tsp kosher salt

4 large eggs

2 large egg yolks

1 tsp olive oil

METHOD

Combine 3 cups of flour and the salt. Place onto a clean table and make a well. Combine the eggs, egg yolks, and olive oil and pour into the center of the well. Slowly start to combine the flour into the egg mix without the eggs going over the top of the well. When the dough is combined into a cohesive mass and will no longer absorb any more flour, set aside and clean your work surface of any excess bits of flour or dough. Lightly re-flour your surface and proceed to knead your dough for approximately 5 minutes. You will know it is ready when it no longer sticks to the table. Wrap the dough in plastic and let rest in the refrigerator at least 1 hour before rolling.

To roll your dough, let it warm up a bit before placing it through your pasta machine. Start on the thickest setting and continue your way down until it is about 1/32-inch thick. You should be able to see the shape of your hand through it. While putting the dough through the machine, continue to dust with flour to keep it from sticking. You can now use your pasta sheets as directed in the specific recipe.



ROSEMARY LENTILS WITH LARDO-WRAPPED PRAWNS

Serves 4

FOR THE LENTILS

Box of green lentils (500 grams)
 1 cup shallots, diced brunoise
 Extra-virgin olive oil
 1 tbsp garlic, chopped
 Pinch red chili flakes
 1 quart San Marzano tomatoes
 1 pint dark chicken reduction
 2 rosemary sprigs chopped
 Salt

METHOD

Boil the lentils until 3/4 of the way done, about 20 minutes. When the lentils are tender, drain and reserve. In a rondeau, caramelize the shallots in a little extra-virgin olive oil. Add garlic and red chili flakes. Sweat for 30 seconds. Add tomatoes, chicken reduction, and rosemary. Continue to cook until thick. Add lentils and adjust seasoning. Cool and reserve.

FOR THE PRAWNS

6 pieces, U-10 (head-on) prawns
 Chili flakes
 Chopped rosemary
 Sliced garlic
 Olive oil
 Sliced lardo

Peel and devein the prawns while leaving the head on. Marinate the prawns overnight in the chili flakes, chopped rosemary, sliced garlic, and olive oil. Wrap the prawns in 1 piece of the thinly sliced lardo each and place on a 4-inch skewer. Sear the prawns over medium-high heat, turning once, until the lardo is golden brown. Continue to cook until done. Remove the skewer from the prawn.

TO SERVE

Place 2 pieces of prawn per person over a 2-ounce serving of the rosemary lentils. Drizzle with olive oil to finish.



NODINI

Makes 25

9 grams fresh yeast	9 grams butter
165 ml milk	Olive oil
15 ml water	Garlic oil
9 grams sugar	Garlic
250 grams bread flour	Parsley
2/3 tsp garlic powder	Ricotta mixture (see recipe)
6 grams salt	

METHOD

Mix the yeast, milk, water, and sugar in mixing bowl. Add bread flour and garlic powder, and mix on low speed for about 10 minutes. Add salt and mix on medium speed for another couple of minutes. Slowly add the butter while mixing, and mix until fully incorporated.

Place the dough in a bowl with a light coating of olive oil. Let the dough rise until it doubles in volume, approximately 2 hours. After rising, portion the dough into 16-gram balls

and keep covered. Roll the dough out into knots. Place the knots on a sheet pan, then cover and wrap them. Let the dough sit for about 2 hours until very puffy.

Bake at 325°F for 5 minutes, then rotate and bake for another 4 minutes. Remove from oven and brush with garlic oil, then sprinkle with garlic and parsley. Bake until golden brown, then sprinkle with garlic oil again. Let cool. Place a dollop of ricotta mixture on top of the nodini before serving.

RICOTTA FOR NODINI Makes 1 1/2 quarts

1 quart fresh ricotta
 Garlic purée to taste (see recipe)

METHOD

Paddle together the ingredients, then refrigerate.

GARLIC PURÉE

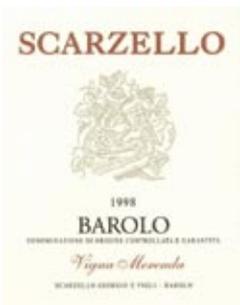
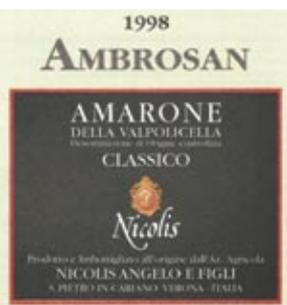
2 heads garlic, separated into cloves
 500 ml olive oil

METHOD

Place garlic cloves in a pan and add enough olive oil to cover the garlic about an inch above. Bake at 250°F for 1 hour, or until garlic is slightly caramelized. Strain the oil from the garlic and reserve for garlic oil. Blend the garlic in a food processor until smooth, adding oil if too thick. Refrigerate or freeze until ready to use.

WINES TO WATCH

These versatile wines have been hand-selected by Scarpetta sommeliers to best pair with the cuisine of Chef Scott Conant.

WINE	TASTING NOTES	VINEYARD
	<p>Scarzello Barolo Vigna Merenda</p> <p>Garnet color; with soft orange highlights. Full, lingering aromas on the nose, and dry and warm on the palate with delicate, concise sensations.</p> <p>Food Pairing: Roast meats, seasoned cheeses, and game.</p>	<p>The winery is small, its tiny 12.5-acre estate located in the heart of Barolo, Italy. Family operated for three generations, the current winemaker and enologist is Federico Scarzello. Using mostly traditional cultivation and winemaking techniques, with a few modern exceptions, Federico continues to improve the quality of the wines and the visibility of the estate. His 1999 Barolo "Vigna Merenda" brought the family its first Gambero Rosso Tre Bicchieri award.</p>
	<p>Nicolis Amarone "Ambrosan" 2003</p> <p>The gold standard for wine production at Nicolis, it is a princely wine—full-bodied, elegant, and robust—and has an intense red pomegranate color. It is dry and generous in the mouth, but with delicate accents of vanilla. It has a complex perfume with odors of flowers and wood, of brushwood and leather.</p> <p>Food Pairing: Roast game, roasted meats, and hearty, flavorful cheeses.</p>	<p>The Azienda Agricola Nicolis Angelo e Figli is located in San Pietro in Cariano, in the Valpolicella, the heart of the "classic" zone. The art of viticulture is a richness that the Nicolis family has passed on for generations with the cultivation of the 87-acre family-owned property. The current winery produces high-quality wines, due to the enterprising strength and intuition of Angelo Nicolis and his wife, Natalia, along with their sons, Giancarlo, Giuseppe, and Massimo, who personally conduct most of the activities of the winery.</p>
	<p>Cascina Ebreo Torbido 2001</p> <p>Bouquet of ripe fruit that turns toward cinnamon and licorice. Complex and powerful.</p> <p>Food Pairing: Suckling pig, game, and fowl.</p>	<p>This tiny estate began when two Swiss wine lovers followed their hearts to Italy. Romy Gigax and Peter Weimer had already envisioned their grand Barolo, their exemplary Barbera, and their experiments with powerful white wines before buying the Cascina Ebreo in 1991. Seated in the Ravera zone near the village of Barolo, the estate and its more than five acres of vineyards were in complete disrepair when Romy and Peter arrived and plunged themselves into their new undertaking. Though still a well-kept secret for a lucky few, Cascina Ebreo has presented the world with some splendid wines that can compete with the best of their neighbors.</p>
	<p>Collemattoni Brunello di Montalcino</p> <p>Aromas of tobacco, jammy fruits, and a long, velvety finish.</p> <p>Food Pairing: Steak, pheasant, and wild boar.</p>	<p>Created by Ado Bucci, the father of Marcello, in 1982, the Collemattoni vineyard is located on the south side of Montalcino at an altitude of 1,000 to 1,200 feet. The estate produces two wines: Brunello and Rosso. The wine production is combined with an extra-virgin olive oil and a Grappa di Brunello as well.</p>

EXPERT SELECTIONS

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 of Vignaioli's wine selections is an interpretation of terroir; varying microclimates, and winemaker philosophies.

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



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AROUND TOWN

For everyone on our team, eating and restaurants isn't just a "work" thing—it's a *life* thing.

While others are discussing last night's episode of *Mad Men* over their morning coffees, we're debating the merits of the new Korean place down the street. While others are watering their crops in Farmville, we're online anxiously reading about openings and closings, new menu items at our favorite places, and what the world thinks of them.

When we have time off, we plan our day of gluttony with the same meticulous attention that others spend seeking a new doctor or a college for their child. These times away from our own restaurants inspire us, challenge us, and, sometimes, really piss us off.

So here, we asked the chefs and managers of Scarpetta a simple question, the kind of thing we debate every day:

WHAT WAS THE LAST DISH YOU HAD THAT BLEW YOUR MIND?

FREDDY VARGAS

Chef de Cuisine

CRISPY PIG'S HEAD TORCHON, LENTILS, AND FRISÉE SALAD

Momofuku Noodle Bar, New York City

Basically, they braise the head of the pig, remove the meat, and form it into a *torchon* that is then breaded and panfried with a lot of butter. It is about the size of a hockey puck. The thing was concentrated pork deliciousness, with perfectly cooked lentils; the salad was tangy, crisp, and clean, cutting at the fatty richness of the dish. It was the bomb. I debated actually licking the plate, it was that f*cking good. The cook who prepared it (Noodle Bar has a bar alongside their open kitchen) was laughing at how fast I ate that damn thing.

EMILY HERRON

Sommelier

RAVIOLO

The Bristol Wicker Park, Chicago

Raviolo is the singular of ravioli—and, here, it's one big one. This was traditionally made, but just perfect: filled with ricotta, sage, brown butter; and shaved pecorino cheese. One of those times when simplicity is perfection. I still dream of it, and this was roughly two months ago! Oozy, cheesy, salty, dreamy, ahhhh ...

DEAN TSAKANIKAS

General Manager

"NOT YOUR EVERYDAY CAPRESE SALAD"

The Bazaar, Los Angeles

I recently visited Beverly Hills to assist in the opening of the new Scarpetta there, and that allowed me to pay a visit to José Andrés's restaurant, the Bazaar. This take on the classic dish required you to take a ball of liquid mozzarella, a marinated cherry tomato with pesto, and a little cracker, put it all on your spoon, and eat it in one bite. All the perfect elements of a caprese salad in one little bite! The entire menu was a gastronomic circus, but this one particular dish stood out the most.

CHRIS CIPOLLONE

Chef de Cuisine

PORK LOIN WITH CARAMELIZED WHITE CHOCOLATE, BEETS, AND PLUMS

Blackbird, Chicago

It sounds like a lot of crazy stuff (chocolate and pork?), but the genius was in how well it all worked together: an amazing balance of sweet and savory with all of the elements shining through clearly. And, of course, it involves pork, which I always love. Chocolate has always been used in a savory way, as in a traditional mole, but this further opened my mind to its varied uses. Spectacular!

RYAN MORRISON

Chef de Cuisine

TIE: SALTIMBOCCA

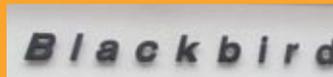
Buca, Toronto

HORSE "SAMMIE"

The Black Hoof, Toronto

When we came up to Toronto, we really fell in love with this amazing restaurant, Buca. They're doing some really great things with Italian food there. Here, they did a riff on the classic Little Italy *saltimbocca*, but instead of veal or pork, here it was lamb brains formed into bite-sized portions and fried. I could eat a large basket of these. Just amazing.

Next, not for the squeamish: I had a horse-meat tartar sandwich with a ridiculously spicy sauce at this place, Black Hoof, which specializes in things like that. Definitely out there, definitely delicious. Yeah, I like the weird stuff. When people ask me what horse tastes like, I answer "It tastes good!"



JEFFERY TASCARELLA

General Manager

MOZZARELLA AND GARLIC BREAD

Torrisi Italian Specialties, New York City

These guys are doing some great things and deserve all of the respect and attention they have been getting. This is usually the only fixture in their nightly, ever-changing \$50 prix fixe dinner. To be honest, I think it's actually a *bad thing* for the restaurant, and it almost ruins the meal since you have it first, and it's so unbelievably good—just mind-blowing, eyes-rolling-in-the-back-of-your-head euphoria good—that nothing that follows can even compare. And everything else is amazing too. Damn. Here, though, impossibly creamy and salty, fresh, and still slightly warm homemade mozzarella, the most perfectly delicate slice of garlic bread, and a drizzle of olive oil. That's it. That's all. Mind blown!



HAUTEMIXOLOGY



THE CHAMPAGNIRINHA

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

Cut 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.



ROCK N' RITA

- 2 slices fresh lime (with skin)
- 2 thick slices fresh cucumber
- 1 to 2 oz simple syrup

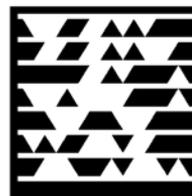
Muddle ingredients together in cocktail shaker.

Add 2 oz DeLeón Diamante Tequila.

Shake well with ice. Pour entire contents from shaker into rocks glass garnished with rock salt.

HAUTEMOBILE

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They are the fundamental elements to our success.”

- Joseph Henriot, 6th Generation Champenois