

GIVING THANKS

scarpetta

Key Ingredients

IGNITING THE SENSES

In the Pan

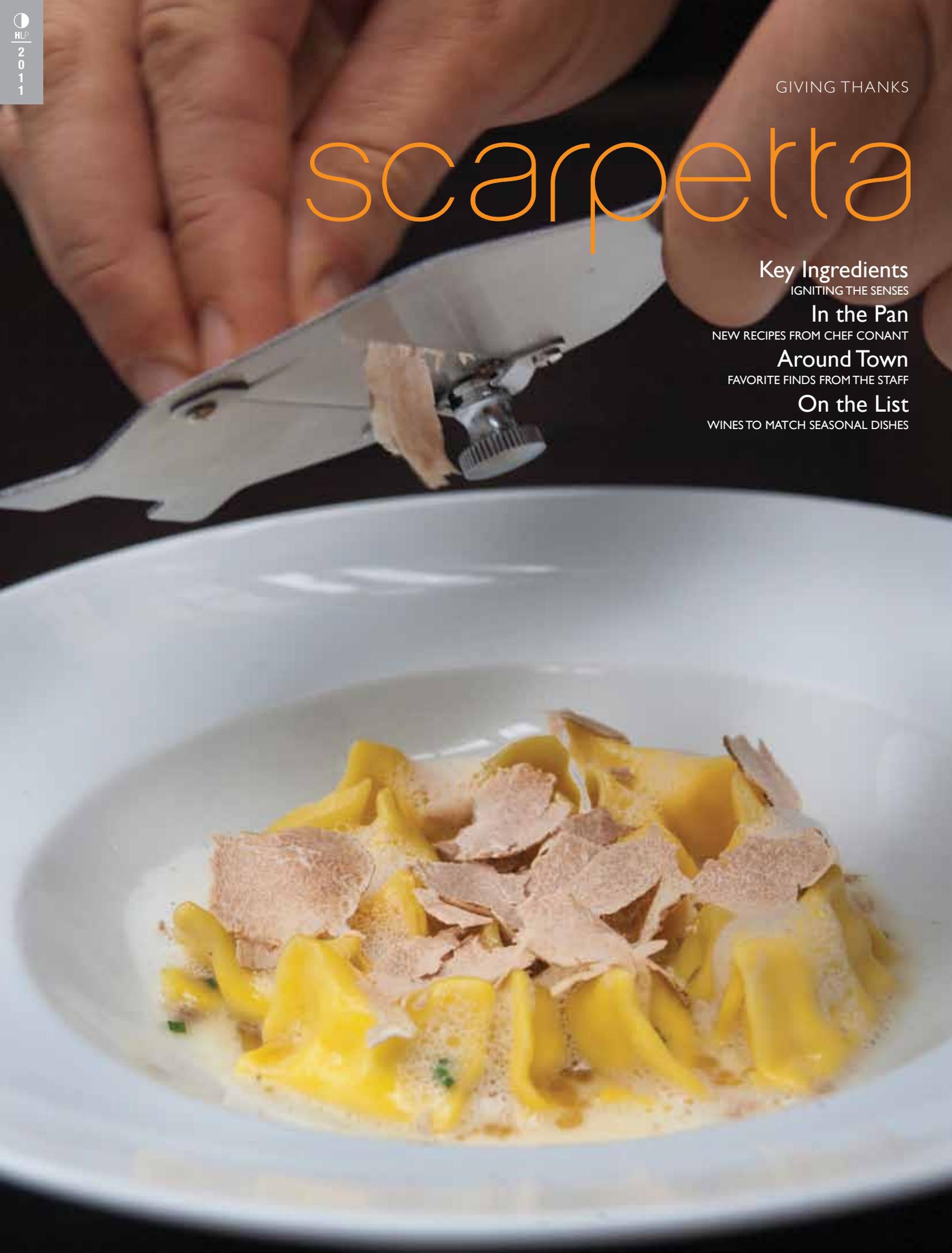
NEW RECIPES FROM CHEF CONANT

Around Town

FAVORITE FINDS FROM THE STAFF

On the List

WINES TO MATCH SEASONAL DISHES





Ruinart.com

The Blanc de Blancs.



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PLUS ANCIENNE MAISON
DE CHAMPAGNE

GIVING THANKS

There's such an incredible connection between food and memory, and that link couldn't be more present in our lives than during the holidays. Seated at a festive table with family and close friends, sharing a meal and time together, traditional dishes remind us of why we are a part of one another's lives. They take us back to our humble beginnings and flash us forward through the sated expressions of our children.

Starting with the harvest that signals the beginning of a new season, and all throughout the holidays, food becomes bigger than life. The green market stalls groan under the weight of fall apples and pears, brightly colored squash and peppers, rainbow chard and root vegetables. Our diets take on the rich stews that give us creature comforts. We warm our hands around bowls of steaming soups and broths that feed our anticipation for colder weather. As we retreat within the spaces we call home, we come to rely on the simple pleasures that enrich our lives.

Call me sentimental, but it's always during this season—Scarpetta's pantries full of amazing, local produce and our dining rooms packed with an especially jubilant atmosphere—that I am most grateful for what I couldn't do without. Every day, I get to break bread with an incredible family of my own, the family that is Scarpetta. No matter the city I'm in or the restaurant I'm working with that day, my appreciation for the family that surrounds me in the kitchen and in the front of the house cannot be overemphasized. A whole is a sum of many parts, and for me those parts are every single person that contributes to the greater good: every member of the waitstaff, every cook on the line, every purveyor that provides us with the cream of their crops, and every partner that ensures the highest quality we expect for our customers.

It has been an amazing journey over the past three and a half years—full of surprises, exciting new openings, and a lifetime of educating experiences—but none of it would have been possible without the unyielding hard work of the Scarpetta team. So I dedicate this issue to every single person who has entered into my life through the doors of one of my restaurants. Thank you for making Scarpetta a place I am honored to call home.





KEY INGREDIENTS

MALDON SEA SALT

For sea salt hand-harvested from England, there will always be a limit to the amount that can be produced. Production often is outstripped by demand due to its popularity among chefs for its flavor and soft, white, flaky crystals.

Dish: Vanilla Caramel Budino

KOMBU

A staple in East Asian cooking, kombu is a core ingredient in stock. This wild kelp is responsible for adding umami, or the “fifth taste”—something every chef strives for.

Dish: Swordfish

PRESERVED TRUFFLES

As the fresh product is rare, limited, and extremely expensive, preserved truffles allow you to enjoy this delicacy year-round! With a more subtle flavor than fresh truffles, they are extremely versatile. And you get two products in one: the juice or oil in which they are preserved can be used to flavor soups, broths, and sauces.

Dish: Ricotta and Truffle Ravioli

FRESH PORCINI

Italian for “little pigs,” porcini is Italy’s most prized wild mushroom. With a very limited growing season, these plump, round gems lend a subtle, distinctive earthiness to dishes.

Dish: Cavatelli with Rabbit

STRACCIATELLA CHEESE

Made from torn pieces of mozzarella and combined with cream, stracciatella classically is used to stuff the prized Italian burrata cheese, made from buffalo milk. It’s rich, creamy, chewy, and sweet—all at the same time!

Dish: Autumn Vegetable Salad

IN THE PAN

Our dishes are very appealing because while simple and straightforward, they are also complex at the same time. Each ingredient, every flavor, is singular yet harmonious in the final dish. In every recipe, we seek to find that one ingredient that ties it all together—like the truffle in the ricotta and truffle ravioli. With all the layers of flavor, it is that little essence of truffle that ignites the senses, and you can really taste it as it lingers.

In the kitchen, I am always trying to make everyone be mindful of what they are producing, the diner for which it is intended, and the overall experience for the customer. Equally important is simply focusing on technique. That's the reason these dishes work: I spend a lot of time teaching and nurturing. I want my staff to focus on the flavors and procedures so that flavors are layered properly, and customers can taste the subtlety of the craft. —Scott Conant

AUTUMN VEGETABLE SALAD WITH STRACCIATELLA AND BALSAMIC

INGREDIENTS

10 grams butternut squash puree
3 pieces roasted yams
3 pieces roasted carrots
20 grams roasted cauliflower
Thyme
Olive oil
Maldon sea salt, to taste
Chili flakes
3 slices pickled acorn squash
3 slices pickled celeriac
5 grams toasted hazelnuts
1 oz balsamic vinaigrette
2 oz stracciatella cheese
3 pieces tatsoi
5 pieces watercress

METHOD

To make butternut squash puree, sauté 1 shallot sliced with chili flakes and a pinch of salt. Add 1 butternut squash peeled and diced. Cover with vegetable stock or water and cook until tender, about 10 to 12 minutes. Puree in blender and add salt to taste.

Separately coat yams, carrots, and cauliflower with thyme, olive oil, salt, and chili flakes. Roast in 425°F oven separately till caramelized. Transfer to baking tray and continue to cook at 350°F until tender. Cool down in fridge until plating.

For pickled squash and celeriac, peel and slice fine on a mandolin. Blanch very quickly in salted boiling water and put into ice water. Transfer into a container and add cold pickling liquid (1 part white wine vinegar to 1 part caster sugar heated up till sugar is dissolved, then chilled). Cover squash and celeriac with pickling liquid. It will be ready for use in 2 hours.

Toast hazelnuts in a 350°F oven till golden brown. Transfer nuts onto a clean kitchen towel and place another kitchen towel on top. Rub the hazelnuts aggressively till the skins come off of the nuts. Transfer the clean nuts onto a cutting board and roughly chop. Store in container till ready for use.

Make balsamic vinaigrette by adding 100 milliliters of balsamic vinegar, 300 milliliters of olive oil, and 10 grams of salt into a mason jar and giving the jar a good shake.

TO SERVE

Smear stracciatella onto plate. Add a couple of spoons of your squash puree. Add your roasted vegetables, pickles, and a couple pools of the dressing. Sprinkle with hazelnuts and garnish with tatsoi and watercress leaves.





“If its not
Nardini,
how can it
be grappa?”

NARDINI. DAL 1779 È LA GRAPPA

B. NARDINI
DISTILLERIA A VAPORE



RICOTTA AND TRUFFLE RAVIOLI

Serves 6



FRESH PASTA DOUGH

Makes about 1 1/2 pounds of dough

3 to 3 1/2 cups “00” flour or unbleached all-purpose flour, plus more as needed and for flouring

- 1 tsp kosher salt
- 4 large eggs
- 2 large egg yolks
- 1 tsp olive oil

METHOD

On a clean counter, whisk together 3 cups of the flour and the salt. Make a deep and wide well in the center of the flour. Combine the eggs, yolks, and olive oil in the center of the well and whisk to combine. Without breaking the wall, gradually mix in the flour with a fork a little at a time, until the eggs are no longer runny.

At this point, use your hands to bring in just enough of the remaining flour to make a cohesive mass. Knead the dough until it's smooth and homogeneous, about 5 minutes.

Wrap the dough well in plastic wrap and let it rest in the refrigerator for at least an hour before rolling it.

To roll, take the pasta dough out of the fridge and let it warm up a bit. Flour your work surface. Cut the pasta dough into 4 pieces. Very lightly flour one piece and run it through the pasta machine on the widest setting two times. Fold it in half and run it through again. Fold it in half again and run it through again. Set the machine to the next level of thickness and run the piece of dough through. Lightly flour the dough if it seems sticky during the rolling. Continue rolling the dough on each successively narrower setting until it's about 1/32-inch thick and you can see the shape of your hand through the sheet (the actual setting will vary by machine). You can stack the sheets of dough if you flour them well or cover each in plastic wrap.

Repeat this entire process with the remaining three pieces of dough.

TRUFFLE-RICOTTA FILLING

- 1 cup sheep's-milk ricotta
- 1 each egg yolk
- 1/4 cup Parmesan, grated
- 1 tsp preserved truffle
- Nutmeg, to taste
- Salt and pepper, to taste

Mix thoroughly and reserve.

TO FORM RAVIOLI

Lay out one sheet of the pasta. Using a piping bag, place 1/2-teaspoon dots of the filling in a line with a 1/2 inch between each. Lightly brush around filling with water. Fold over dough, sealing tightly around each filling and making sure there are no air pockets. With a pasta wheel, trim off extra pasta on edge between each ravioli, then turn each ravioli on its long edge and press down lightly so it stands up. Lightly press down with your finger on top to give it an indentation, and transfer to a tray lightly dusted with semolina. At this point, the ravioli can be cooked immediately or frozen and reserved for another time.

PARMESAN BRODO

- 1 cup shallots, sliced
- 1 lb Parmesan rind
- 1 quart chicken stock
- 1 cup Parmesan, grated
- 1 tbsp lecithin

METHOD

Sweat shallots until caramelized. Add Parmesan rind and cover with the chicken stock.

Simmer for 45 minutes then pass through a fine strainer.

In a blender, combine stock, grated Parmesan, and lecithin. Blend then strain and reserve.

TO SERVE

- 12 pieces truffle ravioli
- 2 tbsp butter
- Extra-virgin olive oil
- 1 tsp chives
- 1 tbsp Parmigiano-Reggiano
- 1 tbsp brown butter
- 2 oz Parmesan brodo
- White truffles, for garnish

METHOD

Cook ravioli in a pot of salted water.

In a separate pan, add some of the pasta water and the butter and a little olive oil. When ravioli are almost done, transfer to a pan and toss to coat and finish cooking. Finish with chives and Parmigiano-Reggiano.

Transfer to a shallow bowl and dress with brown butter.

Froth the Parmesan broth with a hand blender and add broth and a little foam to the bowl.

Shower generously with shaved white truffles and serve.



ALL WATERS ARE NOT CREATED EQUAL.

S.Pellegrino® and Acqua Panna® are far from ordinary waters. S.Pellegrino flows from thermal springs in the foothills of the Italian Alps, while Acqua Panna emerges from the Tuscan Apennine Mountains. Their long journeys to the surface infuse each of these waters with its own special combination of minerals. The result? Great tasting waters that complement fine dining, refresh the palate and bring a myriad of flavors to life.



SWORDFISH WITH BUTTERNUT SQUASH SPAETZLE, ROASTED VEGETABLES, AND PARSNIP PUREE Serves 6

FOR THE SWORDFISH

1 cup salt
4 cups water
5 oz swordfish loin

Dissolve salt in water to create brine. Put fish in solution and brine fish for 1 hour.

BUTTERNUT SQUASH SPAETZLE

Yields enough spaetzle for 20

5 cups butternut squash puree (roast squash at 325°F and cut in with olive oil, garlic, and thyme)
2 1/2 cups flour
3 tsp salt
1 tsp cayenne
3/4 cups brown sugar
1 tsp nutmeg
1/2 cup milk
4 whole eggs

METHOD

Pass puree through a tamis, or fine sieve, so the puree is extremely smooth, then further cook on low heat until all liquid is evaporated. Pour onto a sheet tray and cool.

Combine all the dry ingredients. Place puree in a mixer and add all the wet ingredients. Mix well, then slowly add dry ingredients until smooth.

SEAFOOD GUAZETTO

4 chicken bodies, roasted
4 lobster bodies, roasted at 350°F for 15 minutes
1 whole branzino body
2 branzino heads, cleaned and roasted
4 shallots, quartered
1 whole garlic, halved
6 lemons, cut in half and dehydrated face up in 200°F oven until all liquid is evaporated
1 piece ginger
1 tbsp coriander seed
1 tbsp mustard seed
1 cup bonito flakes
1 6-inch piece kombu
1/2 cup lemon verbena
Beaujeu vinaigre de citron or other citrus vinegar

METHOD

Make a brown chicken stock by covering roasted chicken bones with water and bringing to simmer for 3 hours. Strain and add lobster bodies, fish body and heads, shallots, and garlic and simmer for 30 minutes. Take off heat, add lemons, ginger, coriander seed, mustard seed, bonito flake, kombu, and lemon verbena, and let infuse for 45 minutes. Strain and reduce. Add citrus vinegar.

OREGANO OIL

Olive oil
1 oz dried oregano
Fresh parsley, blanched

METHOD

Warm olive oil and add dried oregano. Let infuse 1 hour and then strain. Puree the parsley with oil in a blender, then strain through a cheesecloth.

VEGETABLES

Thumbelina carrots, confit and quartered
Olive oil
Fresh thyme
Red pepper flakes
Salt
Butternut squash, roasted and diced small
Parsnips, roasted and diced small
Chiffonade parsley

METHOD

Cover carrots with olive oil. Add fresh thyme, red pepper flakes, and salt and cook over low heat until tender.

Cook butternut squash and parsnips in a sauté pan on medium heat with olive oil, thyme, red pepper flakes, and salt. Cook until golden brown and there is no bite when tasting. Remove from heat.

PARSNIP PUREE

4 shallots
Sprig of thyme
Pepper flakes
4 parsnips, diced
White chicken stock
1 cup milk
Olive oil

METHOD

Caramelize shallots with thyme and pepper flakes, and add diced parsnips. Cover with stock and cook until soft. Add milk and simmer for 5 minutes. Puree until smooth with olive oil, strain, and reserve.

TO SERVE

Smear plate with parsnip puree. Place piece of swordfish on top. Add one Thumbelina carrot, a spoonful each of the diced squash and diced parsnip, as well as a spoonful of spaetzle to complete the dish.





Serves 6

RICOTTA CAVATELLI WITH RABBIT AND PORCINI RAGU AND ARUGULA

RABBIT AND PORCINI RAGU

1 rabbit, broken down into pieces
2 cups mirepoix (equal parts carrots, celery, and onion, chopped to a small dice)
1/4 cup guanciale, sliced thin
4 each garlic, cloves
4 each sage, leaves
1/4 cup dried porcini
2 each plum tomatoes, quartered
1 cup white wine
Brown chicken stock, to cover

METHOD

Season rabbit and sear in pot. Remove rabbit, add in mirepoix and guanciale, and sauté until soft and lightly caramelized. Add garlic, sage, and dried porcini and sweat for 2 minutes. Add tomatoes and wine and reduce by 3/4. Add rabbit back in and cover with brown chicken stock. Bring to a simmer, cover, and place in 350°F oven for 3 hours till falling off the bone. Let cool in liquid then remove meat and discard bones. Strain liquid and combine with cleaned meat. Reserve for pasta.

RICOTTA CAVATELLI

16 oz ricotta
14 oz "00" flour
5 oz semolina flour
Salt, to taste
Nutmeg, to taste
Semolina

METHOD

Mix all ingredients till smooth. Let rest 45 minutes. Roll on pasta machine to 1/4-inch thickness (typically the thickest setting). Cut into 1-inch-wide strips and slowly feed through the cavatelli machine. Dust with semolina and freeze until needed.

TO SERVE

3 oz fresh cavatelli pasta
1/4 cup fresh porcini, sliced
4 each garlic slices
Chili flakes, to taste
4 oz rabbit and porcini ragu
2 oz basic tomato sauce
1 tbsp butter
1 tbsp extra-virgin olive oil
2 tbsp Parmesan cheese
1 cup arugula

METHOD

In boiling salted water, begin cooking the cavatelli. Simultaneously heat up olive oil on medium-high heat in large sauté pan.

Sauté porcini in pan, add garlic, and allow to color lightly. Season with salt and a few chili flakes. Add 2 ounces of pasta water to the pan, then the rabbit ragu and tomato sauce. When pasta is 3/4 cooked, drain, reserving water, and add to sauté pan. Finish cooking pasta in sauce, adding a little reserved pasta water if it becomes too tight. Turn off heat and add butter, olive oil, and cheese. Toss vigorously to emulsify. Taste for seasoning and fold in arugula. Finish with a light dusting of Parmesan.

VANILLA CARAMEL BUDINO WITH SALTED CARAMEL SAUCE

Serves 6 to 8

FOR THE BUDINO

4 large egg yolks
1 1/2 cups plus 2 tbsp heavy cream
1 1/2 cups plus 2 tbsp whole milk
1/4 cup cornstarch
1/4 cup plus 3/4 cup light brown sugar
1 tsp kosher salt
1 vanilla bean, split
4 oz unsalted butter

METHOD

Whisk together the egg yolks with 2 tablespoons of cream, 2 tablespoons of milk, and the cornstarch. Fill a large bowl with ice.

In a medium saucepan, combine the 1 1/2 cups of cream, 1 1/2 cups of milk, 1/4 cup of brown sugar, and salt. Open the vanilla pod and scrape the seeds into the cream with the tip of a paring knife. Add the pod to the pot as well and bring the mixture to a simmer over medium heat.

In a medium saucepan, combine the 3/4 cup of brown sugar and butter and cook over medium low, stirring occasionally with a wooden spoon or heatproof (nonmetal) spatula until the butter is melted, the sugar dissolved, and the mixture smells nutty, about 5 minutes.

Slowly stir in the warm cream mixture into the butter and sugar (be careful as it will bubble and sputter) until well incorporated. Whisk a small ladleful of the warm cream into the egg yolk mixture a little at a time. Then slowly mix the cream and egg yolk mixture into the saucepan. Let bubble and cook for a couple of minutes, stirring until a thick custard forms. Strain the mixture through a fine mesh strainer into a large glass measuring cup or a bowl (you will have about 3 3/4 cups). Cool the pudding by nestling the measure into the ice bath and stirring occasionally (at the restaurant,

we will give it a whirl with the immersion blender while it's cooling to speed the process and incorporate a little air into the pudding, but you can skip that step if you don't have an immersion blender).

Divide the pudding among 6 or 8 serving dishes, preferably small glass cups; they should be about 3/4 full. Cover with plastic wrap, pressing on the surface to prevent a skin from forming, and chill in the refrigerator for at least 2 hours.

SALTED CARAMEL SAUCE

Makes about 1 cup

3/4 cup heavy cream
1 1/2 teaspoons kosher salt
1/2 vanilla bean, split
4 ounces unsalted butter, cut into pieces
1 cup sugar

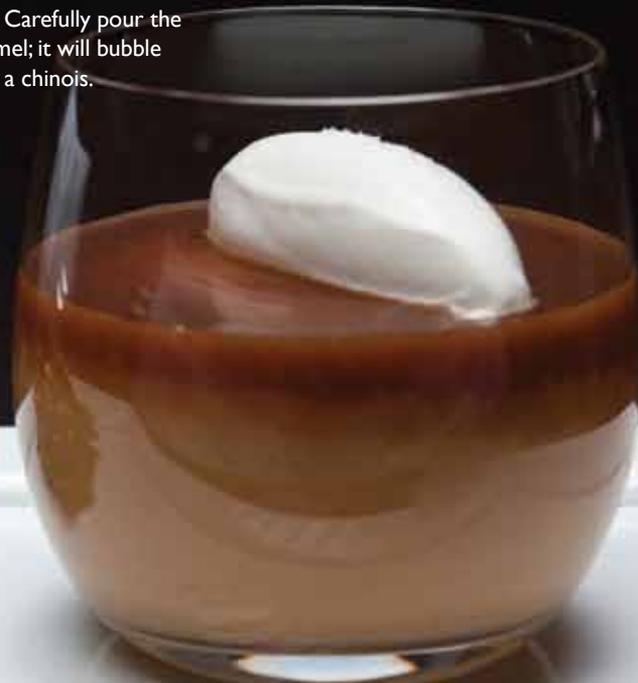
In a small saucepan, combine cream and salt. Open the vanilla pod and scrape the seeds into the cream with the tip of a paring knife. Add the pod to the saucepan as well and bring the cream to a simmer over medium heat.

Meanwhile, in a medium saucepan, heat the butter and sugar together over medium-high heat. Cook, stirring occasionally with a wooden spoon, until the butter and the sugar have melted and the mixture is thin with a deep amber color. Carefully pour the hot cream over the caramel; it will bubble and spurt. Strain through a chinois.

TO SERVE

Salted Caramel Sauce
1/2 cup heavy cream
1 teaspoon confectioners' sugar
1/4 teaspoon vanilla extract
Whipped cream
Flaked sea salt, such as Maldon sea salt flakes
16 pieces Chocolate Pretzel Toffee (optional)

Reheat the Salted Caramel Sauce, if necessary. Combine the heavy cream, confectioners' sugar, and vanilla and whisk to medium peaks. Pour a little caramel sauce over each serving of pudding. Top with a dollop of whipped cream and a pinch of sea salt. Serve alongside pieces of the Chocolate Pretzel Toffee (recipe on page 13).



VIGNAIOLI SELECTION[®]



Terroir - "The total natural environment of any viticultural site, as defined in terms of climate, sunlight, geography, wind and soil/water relations."—**Dino Tantawi**

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CHOCOLATE PRETZEL TOFFEE

Makes about 30 squares,
each about 2 inches

While this toffee was created to go with the Vanilla Caramel Budino, it's a delicious treat in its own right. Offer up some shards as a finishing treat to a casual dinner, or crush it up and mix into your favorite ice cream.

COOK'S NOTES: The toffee gets studded with crushed salted pretzels. To crush the pretzels, put them in a zip-top bag and seal, then use a rolling pin or other heavy object to crush them.

8 oz unsalted butter, cut into pieces

1 cup sugar

1/4 cup water

1 tsp vanilla extract

1/2 tsp kosher salt

8 oz dark chocolate (about 1 1/2 cups chopped), melted

1 handful pretzels, crushed finely with some larger pieces remaining

METHOD

Line a sided baking sheet with a silicone nonstick baking mat. Melt the butter in a medium saucepan fitted with a candy/frying thermometer. Add the sugar, water, vanilla extract, and salt. Stir constantly over high heat with a wooden spoon. As the mixture cooks, it will bubble and spurt. Keep cooking and stirring until the mixture reaches 295°F, about 8 minutes. Immediately and carefully pour the toffee onto the silicone baking mat and spread thinly with an offset spatula. Let the toffee cool to room temperature then spread a thin coating of melted chocolate over it. While the chocolate is still warm, sprinkle the crushed pretzels over the chocolate. Refrigerate for at least 3 hours before using, then either snap off irregular-shaped pieces of toffee for serving or transfer to a cutting board and use a chef's knife to cut squares or other shapes. The toffee will keep for a week or so in the refrigerator.



AROUND TOWN

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

So here, we asked the chefs and managers of Scarpetta a simple question:

WHAT WAS THE LAST RESTAURANT YOU WENT TO THAT BLEW YOUR MIND?

FREDDY VARGAS
Chef de Cuisine at
Scarpetta Beverly Hills

"For me, it has to be Bouchon, across the way from Scarpetta BH—their chicken liver mousse and country pâté. The mousse is so light and flavorful that I often find myself craving it, even leaving the restaurant for 20 minutes just to go grab an order of it. It's that good!"

235 North Canon Drive
Beverly Hills, CA 90210

310.271.9910

CHRISTOPHER ARDU
General Manager at
Scarpetta Toronto

"Acadia, located in Toronto's Little Italy but inspired by Southern cooking. Their shrimp grits are unbeatable, and they serve great classic cocktails with a little modern twist."

50C Clinton Street
Toronto, ON M6G 2Y3

416.792.6002

MARIO DiSi
General Manager at
Scarpetta Las Vegas &
D.O.C.G. Enoteca

"I like to go to Sen of Japan, off the Strip on the west side of town. I enjoy any of Senji's sushi creations. It really is the best sushi and late-night menu in Las Vegas."

8480 West Desert Inn Road,
#F1
Las Vegas, NV 89117

702.871.7781

HELEN KOSHAL
Manager at Scarpetta Miami

"Pubbelly is my new favorite. It's a small local bar and eatery in South Beach. The duck and pumpkin dumplings are amazing!"

1418 20th Street
Miami Beach, FL 33139

305.532.7555

NICK KENNEDY
Corporate Chef of Scott
Conant Management

"Legend in Chelsea serves authentic Szechuan cuisine. My favorite dishes have to be the Chengdu braised duck, bacon with green leeks, and spicy crispy prawns. I've heard good things about their hot pot, too—a must try next time."

88 Seventh Avenue
New York, NY 10011

212.929.1778

BRYAN WOOLLEY
General Manager at Scarpetta
New York

"Cafe Lalo on the Upper West Side has the best raspberry rugelach in the world. They also have a great late-night menu and a jazz band a few times a week. It's like finding a little piece of Europe in New York City."

201 West 83rd Street
New York, NY 10024

212.496.6031

SCOTT CONANT

"I love Luma in Toronto. It's Ontario-inspired cuisine. They have this platter of charcuterie & pâtés, made in-house, that is just spectacular."

330 King Street West
Toronto, ON M5V 3X2

647.288.4715

"In New York City, one of my favorite restaurants is Emilio's Ballato in SoHo. I always order the spaghetti cacio e pepe. It's truly an Italian-American experience."

55 East Houston Street
New York, NY 10012

212.274.8881

"The Campbell Apartment, a bar with amazing cocktails, located in Grand Central, is perfect for intimate get-togethers with friends over the holidays."

15 Vanderbilt Avenue
New York, NY 10011

212.953.0409

SCARPETTA'S WINE LIST

CHANGING WITH THE SEASONS

As the weather begins to wrap us in sweaters and warmer thoughts, diners tend to ask for more reds, more wines with body and structure. Menus change too: dishes become thick with mushrooms, heartier red sauces, and braised meats. Scarpetta evolves to accommodate seasonal variations, and they've added one more element to fine-tune their fall agenda: developing the wine program to focus on Italian indigenous varietals.



It's no small task given there are literally thousands of these varietals, but Scarpetta's underlying philosophy is grounded in highlighting smaller, lesser-known wines from important regions. Expect a Timorasso from Piedmont instead of a Gavi, or a Schiopettino or Refosco from Friuli and Veneto instead of the internationally established cabernet sauvignon. It takes persistence, yes, and you have to search a little harder; but many of these wines are available in New York City.

A seamless transition to a seasonal, regional, and indigenous wine list takes time, attention, and interest—something Scarpetta's staff has plenty of. Basic knowledge of all the wines are instilled in each staff member: producer, grape

variety, tasting profile, and location. Integrating lesser-known varietals into the menu requires serious instruction, but being ultrafamiliar with the previous list was equally important since the changes happened in small increments to ensure proper education along the way.

Today, Scarpetta's wine list accurately represents a wide variety of wines in every price range. There are the must-haves: the Sassicaia super-Tuscans, the great Brunellos and Barolos, certainly, but also the special vintages as well as the current ones. There is a little of everything, from Valle d'Aosta down to Sicily and the islands. Every region is represented along with a few surprises, like the Sicilian Etna DOC, an up-and-coming area located on the slopes of

the volcano. Old vines produce world-class wines, so when you combine centuries of lava-enriched soil with mostly pre-phyloxera vines, it seems like a sure bet. The main Etna grapes are Nerello Mascalese and Nerello Cappuccio, thin-skinned grapes, similar in structure to pinot noir, delivering wines that tend to be elegant, refined, mineral, and food friendly.

While some customers are willing to go off the beaten track and try new things, others are less inclined to do so. Reflecting something for everyone, the newly revised Scarpetta wine list is sure to please every palate.

HERE ARE SIX WINES THAT EXEMPLIFY SCARPETTA'S EVOLVING WINE PROGRAM.



**Tenuta delle Terre Nere Etna Rosso
Calderara Sottana 2007**

This is a Sicilian single vineyard located 2,500 feet above sea level on the slopes of Mount Etna, with pre-phyloxera vines of indigenous varieties: Nerello Mascalese and Nerello Cappuccio. Some oak aging in new and older barriques. Bright with aromas of dried cherry, a floral character, mineral and a little ashy. Bottle aging will add a foresty mushroom note. Pair with cod with tomato sauce.



Massolino Langhe Nebbiolo 2004

From the Piedmont area surrounding the village of Serralunga. Liken Langhe Nebbiolo to Barolo's little brother; made from the same nebbiolo grape; it's a great introduction to the varietal. A little older; it has had time to develop character: roses, violet, floral bouquet. Cherry notes that were bright when the wine was younger are now more tart. Mushroom and truffle notes come with time.



Seghesio Barolo "Pajana" Gran Riserva 1996

Typically gran riserva, this ages an extra year in oak before release. Its year, 1996, was a balanced and beautiful year with a lot of temperature variation, contributing to perfect ripening and full flavor. After 15 years, it is showing beautifully: the tannins have smoothed out, and it is silky and velvety. Tertiary aromas such as leather are now present, along with dried rose petals and raspberry jam. Earthy and very pretty. Pair with capretto dishes, which are gamey.



Le Macchiole Bolgheri Rosso 2009

This is an entry-level blend of single vineyard cabernet, merlot, and syrah from one of the best producers in the Bolgheri area, land of the super-Tuscans. Located near the coast in central Tuscany, the maritime climate really affects the grapes by warming up this late-ripening varietal. This is a young wine from 2008 but very mellow and smooth. The oak is integrated into the wine, but is not a main component. It is luscious and fruity with smooth tannins. A great choice for people who like entry-level Bordeaux or California wines.



Mastroberardino Taurasi "Radici" Riserva 1997

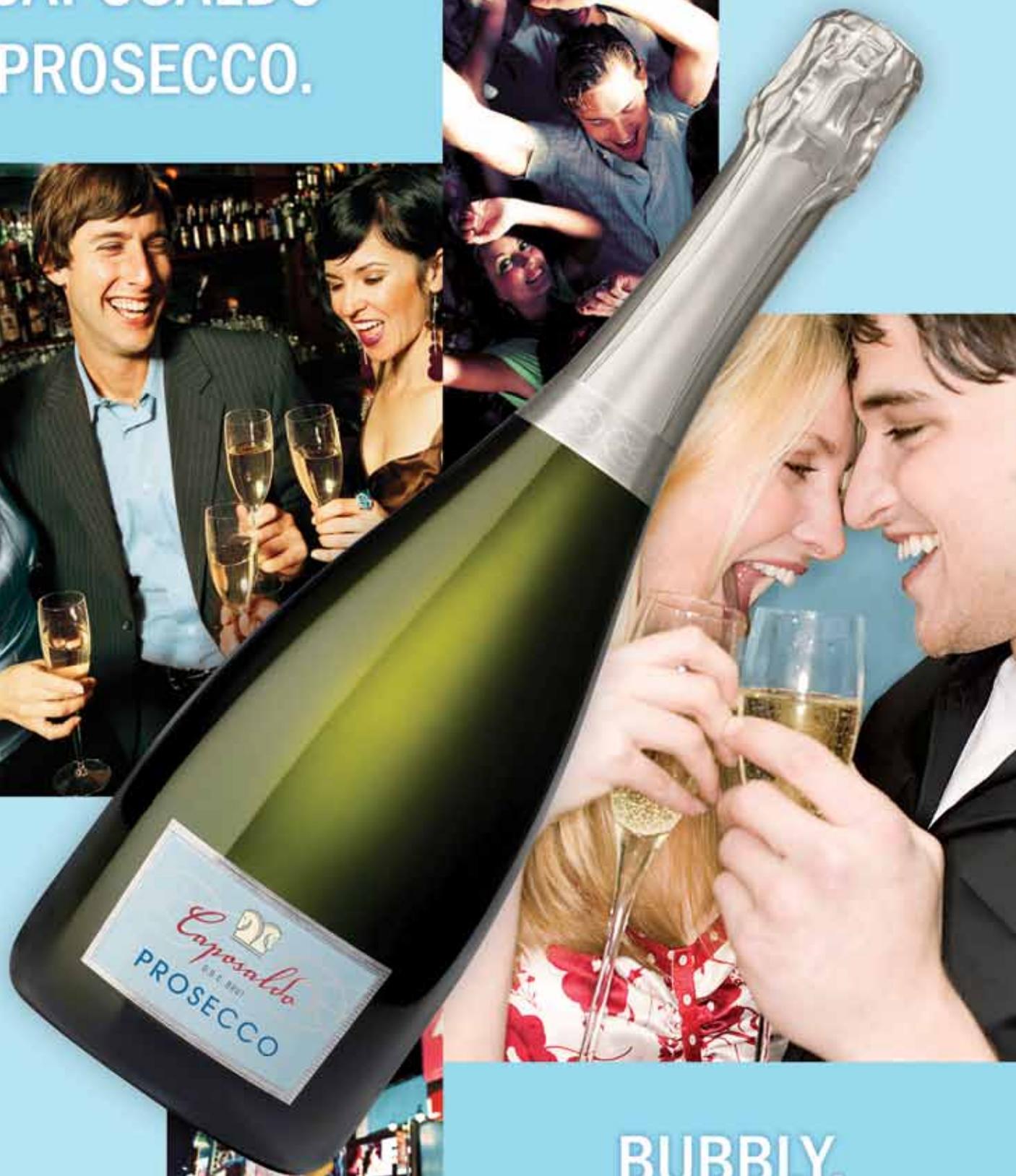
Great older vintage from one of the most famous producers of aglianico in the southern region of Campania. It ages an extra year in oak to qualify for the *riserva* appellation. One hundred percent aglianico, this is something special, since you don't normally find older vintages of this grape. Scarpetta also carries the 2003, 2004, and 2005, so it's interesting for customers to work their way through the years to see how the wine evolves. The 1996 started out very tannic but has since smoothed out, with a lot of black cherry, blackberry, and plum. Vesuvio is nearby, and since the soil is very rich and rocky, there is a mineral component present that you usually identify in white wines.



**Brigaldara Amarone Della Valpolicella
"Case Vecie" 2001**

From the Veneto area, this is one of a few wines made from semidried grapes. They are typically spread out on straw mats in lofts with the windows left open to dry from October to January. High in sugar, acids, and other components, you produce half as much wine with the same amount of grapes. It's more expensive because it's rare. There's a little oak aging. The wine is jammy, with cherry preserves and cherry spirits, and the alcohol content is high, but it's fresh and acidic and won't tire your palate. While hinting at sweetness, it is definitely a dry wine. Older vintages develop licorice and chocolate notes. Often enjoyed after a meal with a piece of aged Parmesan.

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BRINGING TRADITION BACK TO BAROLO

Andrea Farinetti, the proprietor of Barolo's historic Giacomo Borgogno winery since 2008, when he acquired it, has done very little to alter the way wine is made at the 250-year-old house. Lengthy fermentation periods are still performed, leaving the grape skins in contact with the wine for upwards of two weeks.

Aging still takes place in large Slovenian oak casks, known as *botte*, for at least three years before bottling. And the bottled wines are still held at the winery for an additional two or more years, until considered ready for release. So little change at a place whose history predates Napoleon's reign might seem odd, given the adjustments in winemaking over time. But not in this case. Here, Borgogno takes pride in naming itself among a select group of elite Barolo producers that recognize the importance of tradition over being fashionable.

While deeply committed to a highly traditional style of winemaking, this is not to say Borgogno wines haven't improved. In fact, the wines today are substantially better than they were only two decades ago. Borgogno, along with such fellow legendary "traditionalists" as Giacomo Conterno, Bruno Giacosa, Massolino, Rinaldi, and Mascarello, is making some of its best wines to date. And, in many ways, it has a group of more modern, fashion-influenced neighbors to thank for its improvements.

Starting in the 1980s, many *barolistas* found themselves seduced by international winemaking methods that included shorter fermentation, reduced skin maceration, the use of unnatural yeasts, and aging in French oak *barriques*, or small wooden barrels. These houses were wooed by American critics and consumers alike, who had become increasingly interested in the wines from Piedmont. Their wines were appealing to those without the necessary patience that a more traditional, cellar-worthy Barolo demands. Shorter maceration times

and smaller barrels gave these Barolo wines an unprecedented approachability and sweetness. They didn't go unnoticed—influential American critics poured praise on them, and the growing modern Barolo market became lucrative.

This left the staunch traditionalists, like Andrea Farinetti, in a precarious position. Abandoning the noble winemaking practices that had been passed down through generations was out of the question. Besides, a market still existed for the wines among their dedicated, experienced Barolo collectors. In many ways, even the slight imperfections found in many of the more traditional wines instilled a personality and character that was masked by the more modern approach. Yet among Barolo's classicists the desire to innovate was impossible to ignore.

Improvements would not come in the form of radical changes for Borgogno and its brethren. Instead, this group of traditionalists made small but vital adjustments. They made sure their vinification facilities were impeccably clean. They replaced large, old barrels that, in some cases, had been used for several decades. Some even embraced the idea of combining limited percentages of French *barriques* with the large barrels. These types of changes drastically improved wine quality without sacrificing the integrity and typicity of classically styled Barolos.

These modifications also caught the attention of the most modern of producers, forcing them to reevaluate their style of winemaking, and calling into question whether following trendy fashions really resulted in better wine.

Paolo Domeneghetti, founder of Domaine SelectWine Estates, an importer with a portfolio of highly prestigious Italian wines, recognizes the necessary balance and overall improvement that has resulted from the influence of more modern winemaking:

"Today, a middle ground has been established. The 'Traditionalists' were pushed to clean up their acts and make the best possible wine during an era, in the mid-'80s through '90s, in which 'Modernists' seem to garner all the attention. On the flip side, so-called Modernists, whose wines had been sweet, approachable, and buzz-worthy at a young age, began looking at Traditionalists with envy. Modernists were now stuck with a cellar full of rapidly aging and declining wines. Many of these wineries began reverting back to their ancestors' techniques. Luckily, since the beginning of the 21st century, we've seen a balance between styles. Cleaner, more polished winemaking has combined with the longevity and structure that is inherent in great Barolo. It's a win-win."

For Farinetti and others who have followed similar guidelines for crafting classic Barolo throughout it all, business carries on as usual. The wines have maintained a consistency and style that is as evident in the 1961 Borgogno Barolo Riserva as it is in the 2004. Like the automobile business, winemaking has seen tweaks and subtle enhancements over the years. But an undeviating commitment to craftsmanship and design has led to a similar cult-like following and awe among collectors. What is new in Barolo is old—and for anyone that drinks these wines, that's a good thing.

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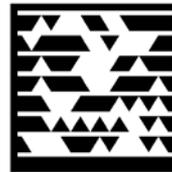
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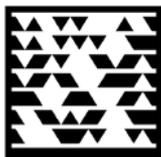
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Printed and bound in the U.S.A.

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