

# BLT

*Living*

## *Peak Season*

AT BLT MARKET

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# PUTTING ON THE RITZ

THE OPENING OF BLT MARKET IN THE RITZ-CARLTON NEW YORK, CENTRAL PARK MARKS CHEF TOURONDEL'S THIRD COLLABORATION WITH THIS HOTEL COMPANY THAT DEFINES LUXURY HOSPITALITY.

*"In today's market we need to remain fresh, exciting, and relevant to the customer," explains Ryan Spear, BLT Market Restaurant Manager of The Ritz-Carlton New York, Central Park. "By partnering with Chef Laurent Tourondel, we are meeting our customers' evolving tastes while still providing the finest dining experience matched with warm, genuine, and engaging service. We realize that by creating simple menus prepared with the finest ingredients and presenting them in a casual, comfortable dining room, we are departing from the traditional Ritz-Carlton fine dining experience to a new way of delivering a memorable experience to the customer."*

*With BLT Market, the commitment to customer engagement mirrors The Ritz-Carlton philosophy—to create "customers for life." "We focus on building a loyal repeat-customer base—one who will come back to enjoy the warm ambiance and great food many times over. BLT Market enables The Ritz-Carlton to create relationships, especially with our local residents, by making them feel a part of the family and watching them leave happy."*



## On the Road

Laurent Tourondel savors local flavors as he crisscrosses the country opening new BLT restaurants

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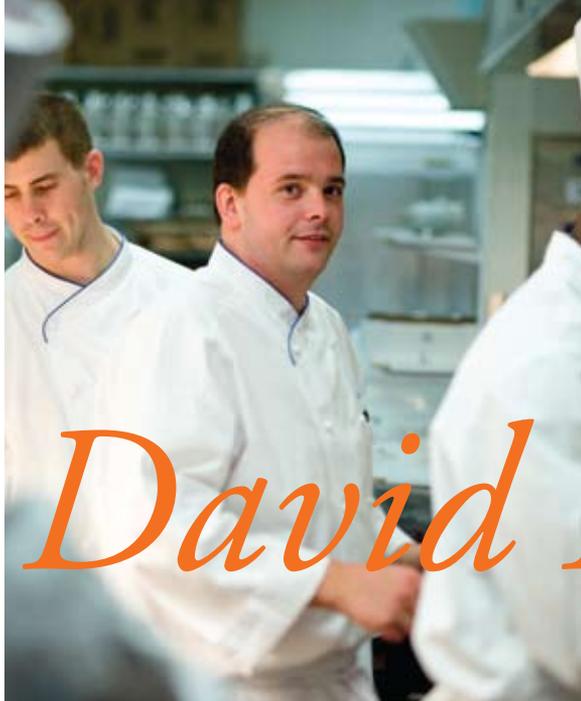


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# Market Fresh

# David Malbequi

Chef de Cuisine, BLT Market

*“My mother’s ‘tomate Provençal’—that is my fondest childhood food memory,” says David Malbequi, Chef de Cuisine at Laurent Tourondel’s latest New York City eatery, BLT Market. “It’s a simple stuffed tomato—so perfect.” Yet it is something David hasn’t yet attempted to re-create in his kitchen. “No. I could never do it like my mother!”*

## In His Own Words:

### WHO ARE YOUR MENTOR CHEFS?

I have three: Michel Guérard, Jacques La Nusse, and Daniel Boulud.

### WHAT KIND OF A KITCHEN DO YOU RUN?

A balanced kitchen: During service, we must be very focused—we push. But during *mise en place* (preparation), we are more relaxed.

Working at Daniel is where I first experienced a New American kitchen using French techniques.

### HOW DO YOU CONCEPTUALIZE A DISH?

I consider the ingredients first. We only use seasonal items at BLT Market. So after determining the product, we experiment. We are continually fine-tuning the specials. Every month, my kitchen has something new to learn and master.

### WHAT IS YOUR MOST OVERUSED INGREDIENT?

Butter; I am French!

### WHAT IS YOUR FAVORITE SPRING INGREDIENT? Morels.

### WHAT ADVICE CAN YOU OFFER HOME CHEFS?

Read Auguste Escoffier. That is the basis of everything in the kitchen. After grasping that, you can do anything and add your own style to it. Just keep an open mind.

### WHAT IS YOUR IDEA OF AN IDEAL MEAL ON A SUMMER DAY?

Visiting the greenmarket and making a salad—a tomato salad with feta, onions, olives, and toasted bread. It’s a simple, lovely dish.

### FAVORITE COOKING TECHNIQUE?

Braising.

A native of Paris, David began his studies at just 15, in Gascony, a region known for its *douceur de vivre*, or “sweetness of life.” During a three-year study program, he apprenticed at Le Chateau de Lalande and then worked as Commis de Cuisine Poisson under the hailed Chef Pierre Koffmann at the Michelin-starred La Tante Claire in London. David’s love of country paralleled his love of food. He served in the military as a chef to the officers. After, David found himself immersed in the underwater world, studying the intricacies of preparing fish in Normandy, where he worked as Demi Chef de Partie at Les Prés d’Eugénie, Michel Guérard’s three-Michelin-starred restaurant.

Having already earned himself an esteemed reputation and impressive resume in Europe, David embarked for New York armed with a deep understanding of food. He took that knowledge to Daniel, where he started as a line cook and worked his way through all the stations in Daniel Boulud’s four-star kitchen from 1999 to 2001. After a brief respite, David returned as Daniel’s Banquet Chef in 2002.

David began his work with Laurent Tourondel in February 2005. He was part of the team that earned BLT Steak a two-star review in the *New York Times*, in which the restaurant was referred to as “shockingly good.”

In 2007, David was named Chef de Cuisine of Laurent’s latest concept, BLT Market, where the focus is on fresh ingredients served at their peak. A blackboard menu highlights David’s seasonal dishes prepared with a classic French technique.

*“I’ve been looking forward to this opportunity for a long time,” says David. “I’m very excited that it’s finally taking shape.”*

# Good Morels

These wild, edible, honeycomb-like mushrooms are typically found in moist areas around old apple orchards, decaying elm, sycamore, or ash trees. There are several types of morels on the agenda this spring with which to grace our plates: yellow, the best known, as well as the white and black varieties. Since morels have yet to be successfully farmed on a large scale, seasonal harvest depends very much on the whims of Mother Nature!



## Risotto With Spring Peas and Morels

Serves 6

### Morels

- 4 tablespoons butter
- 1 pound morels, cleaned
- 2 large shallots, diced
- 1/2 cup white wine
- 2 sprigs of thyme
- salt
- pepper

### Risotto

- 2 cups fresh peas
- 3 tablespoons olive oil
- 1/2 cup onion, chopped
- 3 cloves garlic, chopped
- 1 sprig of thyme
- 2 cups Arborio or other medium-grain rice
- 1 cup dry, white wine

### Parmesan Foam

- 3 cups chicken stock
- fine sea salt and freshly ground pepper to taste
- 3 tablespoons mascarpone cheese
- 2 tablespoons Parmigiano-Reggiano, ground
- 1 quart chicken stock
- 1/2 pound parmesan rind
- 2 cups heavy cream
- 2 tablespoons butter
- chives, chopped (optional)

**Prepare the Morels** In a medium sauté pan set over medium-low heat, melt the butter. Add the shallots, thyme, and morels, and sauté until the juices release, approximately 3 to 5 minutes. Season with salt and pepper. Add the white wine and reduce until tender, approximately 3 to 5 minutes. Using a fine mesh strainer set over a clean bowl, strain the mushrooms, reserving the liquid. Set aside.

**Prepare the Peas** Bring a medium saucepan of salted water to a boil. Add the peas and cook until tender, 3 to 4 minutes. Drain the peas. Immediately place 1 cup of the peas into a bowl of ice water to ensure their color remains bright green. Place the remaining peas in a blender or food processor and puree until smooth, adding 1 tablespoon of water if needed.

**Make the Parmesan Foam** In a large saucepan set over medium heat, add the chicken stock, parmesan rind, and heavy cream. Reduce heat and simmer for 20 minutes. Using a fine mesh strainer, strain the broth into a clean saucepan. Stir in butter, and season with salt and pepper to taste. Set aside.

**Cook the Rice** In a large, wide saucepan, heat the oil over medium heat. Add the onion, garlic, and thyme. Cook about 5 minutes, stirring until the onion is translucent. Add the rice and stir to coat it with the oil. Add the wine and simmer until most of the wine is evaporated.

Add 1 cup of the chicken stock to the pan and cook, stirring constantly, until most of the stock is absorbed. Add the remaining stock in 2 more additions. Season with salt and pepper.

Once the risotto is tender yet still firm to bite, stir in the mascarpone cheese and drained whole peas. Add just enough of the green pea puree to flavor and color the risotto without making it too soupy. Finally, add morels and their cooking liquid, and mix until well incorporated.

**Finish the Parmesan Foam** With a handheld immersion blender or whisk, blend the parmesan broth until foamy.

**To Serve** Spoon risotto evenly between 6 shallow bowls. Sprinkle the ground Parmigiano-Reggiano cheese evenly over the risotto. Drizzle the parmesan foam around the risotto and garnish with chopped chives. Serve immediately.

### SEASONAL CHEESE PLATE:

While spring and summer afford chefs easy access to a supreme range of locally raised and harvested ingredients at their peaks, some varieties of cheese are also at the height of their flavor. Goat and cow milk production, like many vegetables, follows the seasonal cycles: diminishing in fall and winter and escalating in spring and summer, producing an abundance of appetizing cheese options.

#### GOAT

Goat cheese adds a crisp tang to a plate and is especially tasty when paired with honey, preserved lemon, or sweet fruits like strawberries. Capri goat cheese is carefully pressed into logs, quickly chilled, and then wrapped in a vacuum pack to ensure freshness for up to eight weeks. In contrast, Bucheron is a semi-aged goat cheese from the Loire Valley in France that ripens for five to ten weeks.

#### COW

Strachitunt is a unique artisanal-produced, raw cow's milk cheese from the Lombardy region of Italy. It is matured in rustic conditions to promote the natural gray, green, and blue molds. The sweet flavor pairs well with Sauternes, a French dessert wine.

#### SHEEP

Wheels of Pecorino Ginepro are made from sheep's milk. They are submerged in balsamic vinegar and juniper berries, and aged for at least four months. Pair this cheese with a bottle of Nebbiolo from northwest Italy.



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At finer restaurants in Paris, London, New York and of course, Milan.

# SHOPPING IN THE CHEF'S PANTRY

The idea of being able to purchase the same farm-crafted, small-production culinary treasures and quality kitchen tools and accessories that the chef uses comes together at BLT Market's in-restaurant retail space.

## FLAVORED HONEYS

**Bee Raw Honey**  
worldpantry.com/beeraw

## OLIVE OILS AND VINEGARS

**Albert Katz**  
katzandco.com

## PICKLES

**Beth's Farm Kitchen**  
(see jams)

**McClures**  
mcclurespickles.com

## CAKE MIXES

**Coastal Goods**  
coastalgoods.com

## JAMS

**Beth's Farm Kitchen**  
bethsfarmkitchen.com

**Clearbrook Farms**  
clearbrookfarms.com



## GARRISON CONFECTIONS

Andrew Garrison Shotts of Garrison Confections is the thinking person's chocolatier. His designs are inspired by fine art, their names are informed by literature, and the flavors he creates are as complex and layered as a fine wine. A bonbon from Garrison is a masterpiece in a mouthful! He creates new flavors seasonally, based on peak ripeness and market availability. Laurent Tourondel decided to carry the line at BLT Market to complement the restaurant's like-minded seasonally driven menu.

[garrisonconfections.com](http://garrisonconfections.com)



## SONOMA SYRUP COMPANY

They might be simple, but there is nothing plain about the infused syrups made by the Sonoma Syrup Company. Premium ingredients like Madagascar bourbon and Tahitian vanilla beans (masterfully grown and ripened on the vine), and ginger Zingiberaceae, one of the oldest culinary spices, are blended with the company's classic pure-cane simple syrup to create artisanal syrups that can be used to enhance food and drink recipes, flavor sorbets, and even glaze meats. Traditional wine-making techniques, artisan blending, and the exceptional *terrior* of northern California's wine country are the principles applied to the development of flavors at Sonoma Syrup.

[sonomasyrup.com](http://sonomasyrup.com)



## LA BOITE À EPICES

The French-born Chef Lior Lev Sercarz, creator of La Boite à Epices, spent more than a decade traveling and cooking around the world and incidentally honing a deep passion for spices and the stories they tell—each with its own distinct flavor and background. Sercarz began creating his own spice blends—each a reflection of a specific place, moment, or cultural influence. Chef de Cuisine David Malbequi personally chose the selection of spices on offer at BLT Market:

- Pepper Blend
  - Smoked Salt
  - Mixed Spice Blend
- [boiteaepices.com](http://boiteaepices.com)



## ENAMEL COLANDERS

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[restonlloyd.com](http://restonlloyd.com)



## COOKWARE

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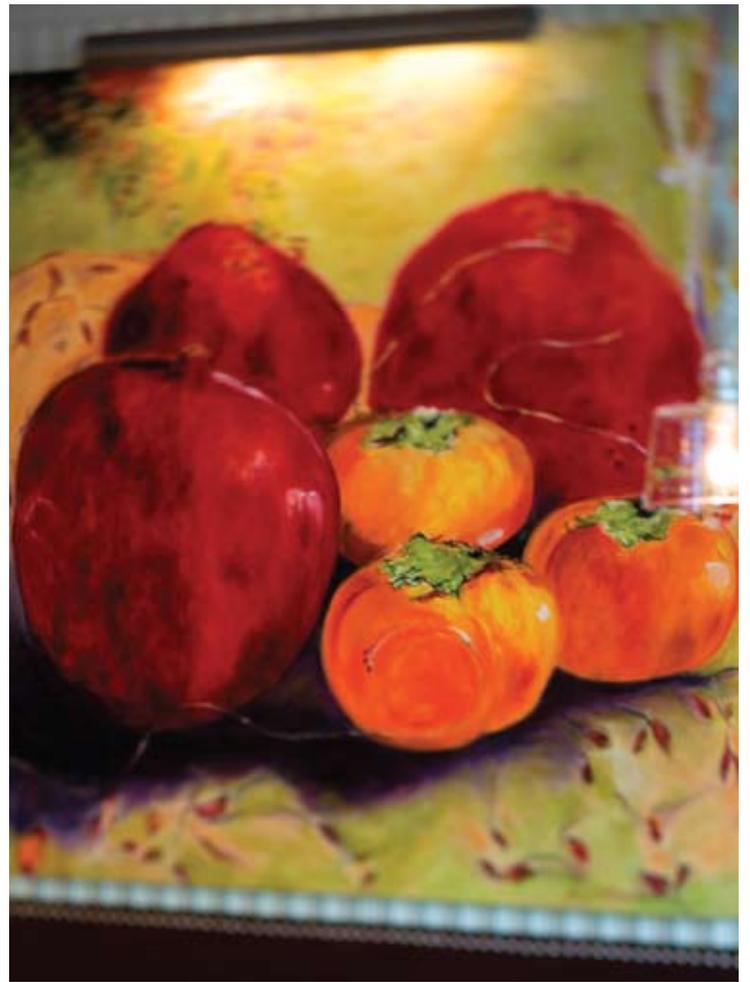
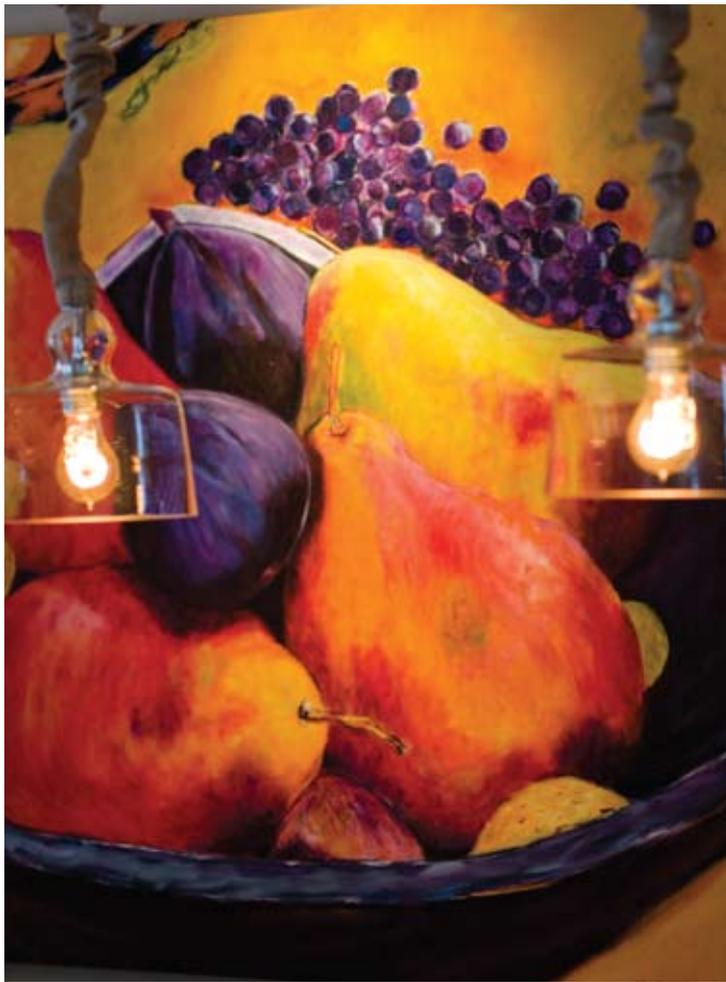


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# Cooking Up Art:

## color as the main ingredient

Artist Marilyn Sommer's ingredient-focused tableaux adorning the walls of BLT Market not only help bring the menu to life, but her colorful artwork also sets the tone for the restaurant's seasonally inspired dishes.

It's easy to see where Marilyn Sommer pulls her inspiration from: the seductive hues of vibrant summer vegetables, the healthy coloring of a steaming bowl of soup, or the rich, warm tones of a seasonal daube. All of these colors embellish our appetite for food, for creativity, for the arts in general.

Sommer's oil paintings are bursting with color; much like a just overripe tomato splits its seams to reveal its red, raw flesh, unabashed. She pulls together compositions largely through her ability of playing one color against another, as a chef does with his ingredients, where infusion of flavor—or color—and juxtaposition of texture come into play.

Influenced largely by the paintings of the Impressionist, Post-Impressionist, and Expressionist periods, Marilyn Sommer notes the works of Soutine, Van Gogh, Matisse, and Bonnard in particular. Her versatile portfolio spans still lifes, landscapes, figurative works, and interiors.

Commissioned by Chef Laurent Tourondel, who studied her works before formulating ideas for BLT Market, Sommer provided artwork based on the exact specifications of the restaurant's setting.

*"There is a beauty and truth in the presence of food, which I find very appealing to paint in my honest reaction to what I am feeling and seeing. Also, shared times at the table are among many of our sweetest remembrances."*

And sweet they are, as she fondly reminisces about her Aunt Minnie's unforgettable sour cream coffee cake: *"I can still smell and picture the foods, and have painted some of them from my memories as a child around the holidays with my extended*

*family."* More recent food associations involve family times as well as wonderful get-togethers and potlucks with friends. *"My son, husband, and I just tried to replicate my Grandma Chloé's goulash. What fun!"*

*"I feel the seasons intensely,"* she continues. *"It is a combination of my five senses as well as something indeterminate. Having had the opportunity in my life to experience four distinct seasons according to the places in which I have lived, I enjoy aspects of them all and take pleasure in painting season-specific ingredients: strawberries in the spring, watermelon in the summer, all kinds of gourds, pumpkins, and squash in autumn, and persimmons in the winter."*

While Sommer has a flower and vegetable garden and fruit trees that, at times, provide produce and landscape as models, she is ultimately inspired by all of nature in general and specific seasonal produce. In fact, her work is as varied and seasonal as the menu at BLT Market.

While she enjoys eating out—*"My favorite item on the BLT Market menu is the seven-pepper-crusting grass-fed New York strip steak"*—Sommer is particularly fond of cooking with family and friends. *"Cooking is a wonderful way to share in the learning process, and to relish the results with the people I love. My favorite meal is dinner, and a perfect menu would include lobster bisque soup, prime rib with fresh vegetables and garlic mashed potatoes, salad greens with fresh garden tomatoes in a balsamic vinaigrette, and chocolate fudge cake for dessert, with milk!"*

Marilyn's work is on display at BLT Market and can also be seen at [www.marilynsommer.com](http://www.marilynsommer.com).

# The Coveted Cuvée BLT

WHILE BLT RESTAURANTS ALREADY OFFER AN EXTENSIVE AND COMPLEMENTARY WINE LIST, THEY'VE JUST MADE ONE VERY SPECIAL ADDITION: THEIR OWN BLT CUVÉE!

Chef Tourondel worked closely with the Woodhouse Family Cellars' owner and winemaker Bijal Shah to create the BLT Kennedy Shah label: a cabernet, malbec, and merlot blend that is food friendly, balanced, and versatile.

*"House wines have long had a stigma of value over quality, offering a low price point where taste is secondary,"* explains Fred Dexheimer, Master Sommelier, National Wine and Beverage Director for BLT Restaurants. *"The BLT Kennedy Shah blend is the exact opposite. The current 2002 vintage is very soft and bright, so it's perfect for a starter; however, its structure allows it to really stand up nicely to the main courses we offer."* This house-wine option will now allow diners to put the complete dining experience entirely into BLT's very capable hands!

With a limited number of cases on reserve, the first BLT Cuvée will only be available through this spring. Not to worry, a fall blend is already in the works.

## Woodhouse Family Cellars

Nestled in an area of outstanding wineries around Woodinville, Washington, just outside of Seattle, Woodhouse Family Cellars has quickly earned a cultlike following among connoisseurs.

Recognized as one of Washington State's original wine pioneers, Tom Campbell teamed up with his nephew, Bijal Shah, to establish the new vineyard in 1998. Today, Woodhouse counts no less than five different labels in their collection: the first, and now the flagship, Darighe, is an

exquisite Bordeaux-style blend; the second is a hearty 100 percent merlot called Maghee; followed by the Dussek Cabernet. Then came the birth of Bijal's daughter, which prompted the name of their fourth label, Kennedy Shah, that includes seven different selections: a merlot, a cabernet, a syrah, an orange muscat, a tempranillo, a petit verdot, and a white picnic blend.

[woodhousefamilycellars.com](http://woodhousefamilycellars.com)

# A Seasonal Fizz

## ORCHARD INSPIRED COCKTAILS

MIXOLOGISTS CAN BE EQUATED TO LIQUID CHEFS: CONCOCTING A COCKTAIL IS VERY MUCH LIKE CREATING A DISH. THERE'S A FORMULA, THE RECIPE: ALCOHOL, SOUR, SWEET, AND FLAVOR. HOW GOOD THE DRINK IS DEPENDS ON SKILL, TECHNIQUE, AND OF COURSE CREATIVITY.

BLT Market's ingredient-driven concept has inspired the use of fruit preserves in cocktails. Preserving fruit in the peak of season ripeness further enhances the pronouncement of flavors since they are now more concentrated. And because fruit preserves are available all year round, it is now possible for your favorite summer cocktail to taste exactly the same in the winter as well!

Fruit preserves add both the sweet and flavor elements to a cocktail, so it becomes a matter of evolving the recipe to find the perfect consistency and taste.

### MARMALADE MANHATTAN

The Marmalade Manhattan, a bourbon-based drink, is one of the more popular drinks on the cocktail menus of BLT Steak, BLT Prime, and BLT Fish. Starting with a good orange marmalade—muddled nicely to loosen—a bourbon of choice is added, along with a squeeze of lemon juice and a dash of orange bitters.

### PEAR BRANDY FIZZ

The Pear Brandy Fizz, the featured spring/summer cocktail at BLT Market, is made with homemade Bartlett pear preserves. A good jam—the more natural, the better—will create a luxurious texture and phenomenal taste. The preserves are muddled to loosen and mixed with Cardinal Mendoza Brandy, a Spanish brandy originally produced in 1887 and still made today according to the same family recipe. Ginger beer injects flavor and fizz, and a slice of Bartlett pear is floated for garnish—the perfect Sunday brunch cocktail!



## ANDY STENZLER



These days, Andy Stenzler, former Chairman, CEO, and co-owner of Cosi Inc., a casual-dining concept made famous for crackly crust flatbreads, spends less time with food and more time with kids, unless he's dining at BLT! **Kidville, NY**, his fifth business, provides one-stop shopping for parents and their children in the shape of developmental classes for tots ranging from 1 month to 5 years old, indoor play spaces, a retail boutique, and a hair salon. There is even a preschool alternative program called Kidville University. In addition to classes, kids and parents can mingle and even eat at the Kidville Café. *"We've become a real community,"* said Stenzler proudly of his latest venture.

### **Which is your favorite BLT restaurant and why?**

BLT Steak (at 57th Street). It's excellent every time I go and no matter what I get—from the popovers to dessert.

### **What keeps you coming back?**

Who can resist the tuna tartar and the cone of onion rings! But it's the great service we receive each and every time that really makes an impression.

### **Do you have a favorite dish or dessert at BLT?**

Although my wife's favorite is the dover sole and mine is the sirloin, we have tried just about everything on the menu and are always enormously pleased with both the taste and presentation of each dish.

### **If you could treat anyone to dinner at BLT, who would it be?**

My dad. He passed away about the time BLT opened, but I know he would have loved it!

### **What is your beverage of choice?**

Soda, if I'm on a business dinner; Dewar's on the rocks, if I'm not.

### **Do you have a favorite table?**

Back left corner, circle table. This table combines the energy of BLT with the intimacy and functionality of a circle table, allowing the entire party to converse easily.

### **What are some of your favorite food memories?**

Larchmont Tavern (Larchmont, New York) for a Balboa sandwich (melted Swiss with roast beef and Russian dressing on a garlic wedge) and Sal's Pizza (Mamaroneck, New York) for Sicilian pizza.

### **Do you like to cook?**

Yes! My signature dishes at home are chicken stir fry and beef tacos, which both the kids and adults alike enjoy!

### **Where did you last go on vacation?**

South Beach, with the family. The kids love the beach.

### **What is your favorite way to spend a perfect spring or summer day?**

With my family at the playground.

### **Do you have a motto you follow in life and in relation to food?**

Try everything; great food can be found just about anywhere, if you know where to look!

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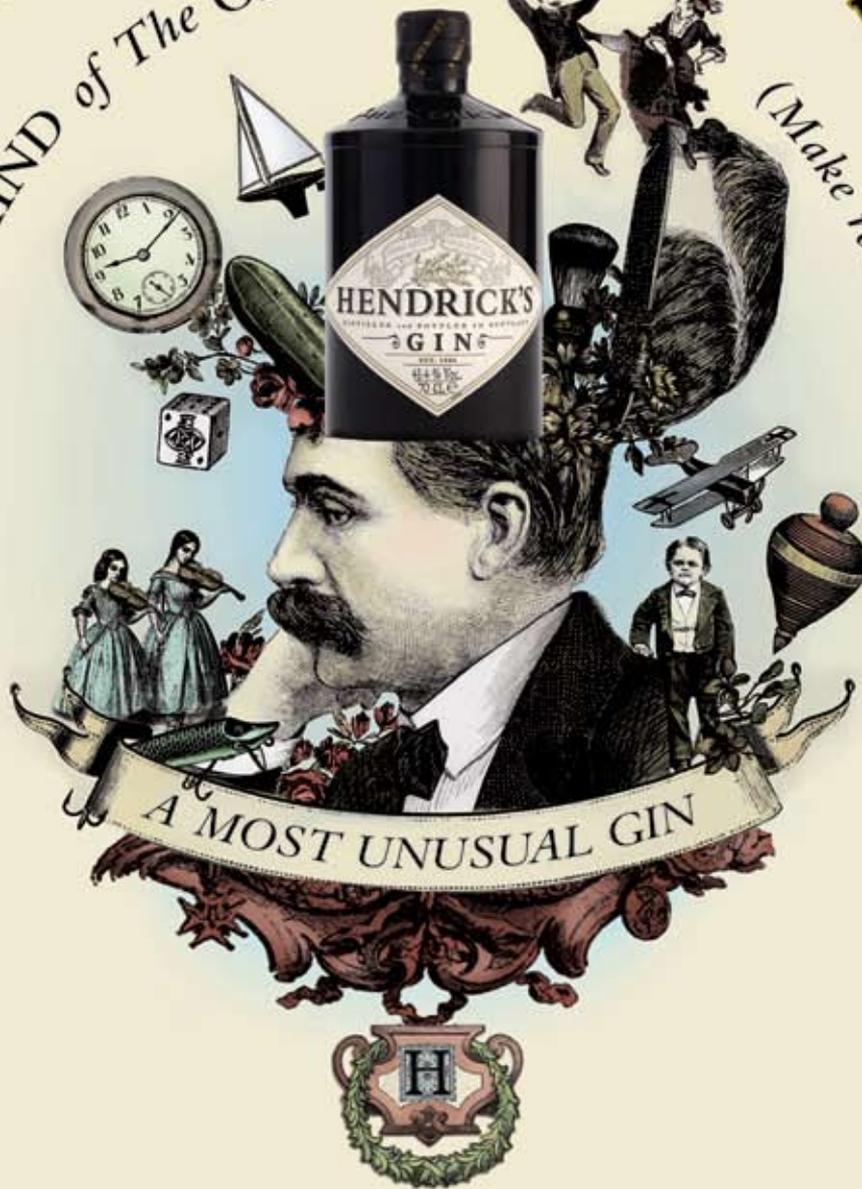
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# Black Book

Laurent Tourondel's Travel and Dining Journal

AS CHEF TOURONDEL CRISSCROSSED THE COUNTRY OPENING NEW BLT RESTAURANTS, HE TOOK THE TIME TO SAVOR THE LOCAL SCENE, FLAVORS, AND ACTIVITIES.

## ON THE ROAD



### LOS ANGELES, CA

It's not only home to Hollywood's elite, but also the culinary destination of choice for so many of the country's top chefs, and Laurent is among them. Set in the former Le Dome space on Sunset Boulevard, BLT Steak is now bicoastal.

#### TO DO: Cook's Library

8373 W. Third Street  
Open since 1989, this delightful independent bookstore caters to those in search of just the right cookbook, with personal help from the educated staff.

#### TO EAT: Osteria Mozza

6602 Melrose Avenue  
Mario Batali's collaboration with famed LA chef Nancy Silverton has Los Angelenos from all across the city vying for a table. Try the pancetta-wrapped quail with balsamic-honey-braised radicchio.

#### EXISTING LOCATIONS:

New York, NY  
San Juan, PR

### LAS VEGAS, NV

It's the ultimate adult playground, complete with an overwhelming nightlife of entertainment, food, and luxury.

#### TO DO: Cirque du Soleil's Love

Located in the Mirage Hotel, 3300 South Las Vegas Blvd.  
The best show to see while you're out there!

#### TO EAT: Pink Taco

Located in the Hard Rock Hotel & Casino, 4455 Paradise Road  
From the high-end tequila bar to the Baja-style beer-battered fish tacos, this is the spot for great food and an even better atmosphere.

### SCOTTSDALE, AZ

A resort town filled with incredible restaurants and home to the country's oldest culinary festival, Scottsdale's unique appeal is an easy attraction, more so because of a new BLT about to take up residence there.

#### TO DO: Phoenix Mountains Preserve

Entrance at 2701 E. Squaw Peak Drive  
Just west of Scottsdale, there are plenty of hiking trails with varying levels of difficulty and priceless views.

#### TO EAT: Kazimierz World Wine Bar

7137 East Stetson Drive  
It boasts over 2,900 wines hailing from more than 40 nations.

### DALLAS, TX

Rooted in history and overflowing with BBQ, Dallas is the perfect place to kick back and relax. For Laurent, it was a chance to experience new flavors and great Southern cuisine.

#### TO DO: Fair Park

The 277-acre grounds include several museums and performance and sporting facilities. Fair Park is an attraction year-round, but especially during the annual State Fair of Texas (end of Sept through the first three weeks of Oct).

#### TO EAT: 2936a Elm Street

This local dining hotspot chicly inhabits Deep Ellum's Boyd Hotel, which was built in 1908 and is the oldest standing hotel in Dallas. Menu highlights include skillet-fried buttermilk chicken and hazelnut-mustard-crust halibut.

### WASHINGTON, DC

Of all his travels, DC may be the most memorable for Laurent this year. The capitol city holds a special place in his heart, as he was recently sworn in as a U.S. citizen. Laurent is also scheduled to cook at the White House.

### WESTCHESTER, NY

Since so many BLT diners live in Westchester, Laurent decided to turn the tables and bring the food to them. Its business development and growth makes White Plains the ideal location for an outpost of BLT Steak.

#### TO DO: White Plains Performing Arts Center

11 City Place  
A great season of musicals this year include **How to Succeed in Business without Really Trying** and **Ragtime**.

#### TO EAT: Blue

99 Church Street  
A trendy downtown experience tucked away on the quiet side of town. Diners enjoy a unique menu featuring Asian fusion influences.

### MIAMI, FL

Warm days make way for cool nights in Miami, home to the South Beach Wine and Food Festival and, soon, another BLT Steak. Housed in the new Betsy Hotel in Deco-centric South Beach, al fresco beachfront dining is on the menu.

#### TO DO: 85th Street Beach

Right along Collins Avenue is one of the best places to swim, away from the maddening crowds. It's rare to find a stretch of sand without condos or hotels looming over sunbathers. Lifeguards patrol the area throughout the day.

#### TO EAT: IceBox Café

1657 Michigan Avenue  
Local oasis with a diner-like interior and a fun and eclectic menu, ranging from pan-seared Cajun mahi mahi to vegetable spring rolls and a risotto of the day.

Haute Notes is about the discovery of all things innovative and exciting in food and wine, art and design, and style and travel.

## HAUTEMIXOLOGY



### CHIPOTLE PINEAPPLE MARGARITA

- 2 oz Milagro Silver
- 1 oz lime juice
- 2 oz pineapple juice
- 1/2 oz agave nectar
- 1 bar spoon chipotle puree

#### METHOD

Assemble all ingredients in a Boston shaker, shake well, and serve up or on the rocks; garnish with a lime wheel. Serve in coupe, martini, or rocks glass.

## HAUTETASTE



### HUDSON VALLEY FOIE GRAS

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## HAUTENOTEWORTHY



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Launching in summer 2008, MadeToTaste.com is an online shopping destination that offers a curated selection of chef-created and chef-related products. Imagine shopping in a chef's pantry for food products, kitchen tools and accessories, and cookbooks! MadeToTaste.com also features chef demonstration videos, recipes, and wine and cocktail pairings.

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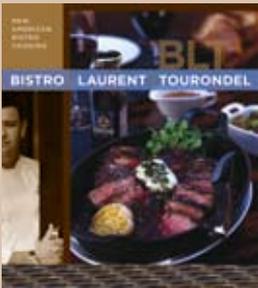
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## BLT PUBLICATIONS

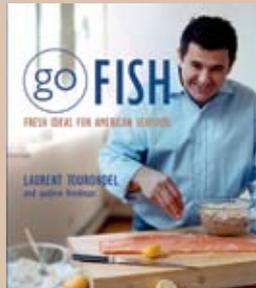


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