

# BLT

*Living*

## *Hong Kong*

BLT'S FIRST ASIAN LOCATION

## Seasonal Cocktails

GETTING INTO THE SPIRIT

## Teaching The Teacher

LAURENT TOURONDEL LEARNS FROM HIS PROTÉGÉES

Jeff Platt *likes*  
Trinitario White.



Marc Forgione  
*chooses* Grand Lait.



Aaron Sanchez *uses*  
Guayaquil Bittersweet.

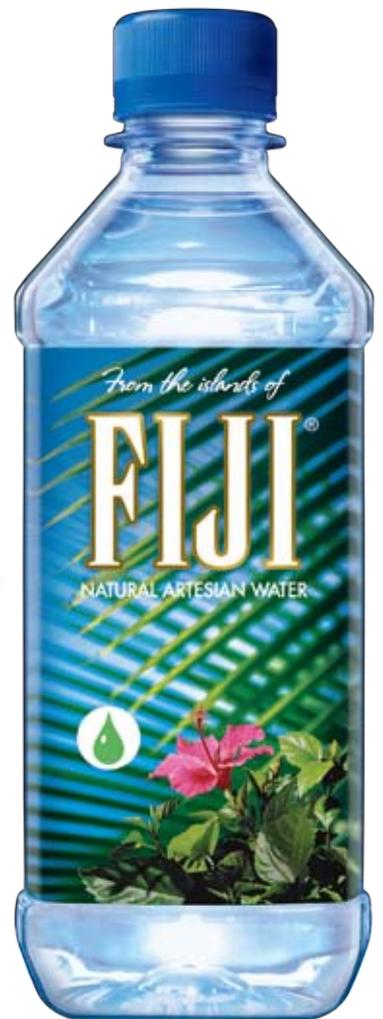


Laurent Tourondel *prefers*  
Dark Caraibe.



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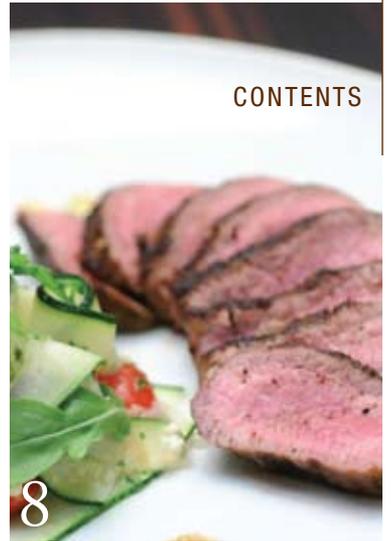




10



4



8

CONTENTS

## TEACH THEM WELL

Beyond seeing their own restaurants succeed, perhaps even more flattering for chefs is to witness former employees going out on their own. Just how many of their protégées open their own restaurants might be one of the truest measurements of a chef's success, and a testament to their overall talents.

Laurent Tourondel's family tree of chefs has certainly taken root and he has created a lineage of his own in a very short time. It is no secret that working in a high level kitchen is intense, to say the least. Some chefs working in the BLT kitchens might call it the school of hard knocks; but most would recognize it as the best experience and most formative time of their careers. This issue features two chefs who paid their dues, worked extremely hard, and contributed to the success of BLT restaurants. Chef Marc Forgione opened his namesake restaurant, Marc Forgione in Tribeca; and Chef Mathieu Palombino opened his Neapolitan pizzeria, Motorino, in Williamsburg. Each chef turns the table and invites Laurent Tourondel into their own kitchens to teach their mentor something *new*. Discover their stories, and Bon Appétit!



12



11

4  
**Hong Kong Harbor Views**  
BLT Steak is right on the water's edge.

12  
**Raising the Bar**  
Serving up BLT's warm weather cocktails using seasonal fruits.

8  
**Farm Stand**  
Prized purveyors and the season's best ingredients: Jamison Farm lamb and Satur Farms produce.

17  
**Chef's Black Book**  
From New York to Hong Kong, Laurent Tourondel gives the inside scoop on dining around the world.

10  
**A Well Deserved Lesson**  
Laurent Tourondel goes into the kitchen to learn from his protégées.



17



**DESIGNED BY RENOWNED ARCHITECT HERNAN ZANGHELLINI,** BLT Steak Hong Kong integrates traditional elements of a cozy French bistro with those of urbane culinary culture. With a stunning entrance of limestone, guests are welcomed to a palette of browns, offset by ambient lighting, suggesting comfort and luxury. Dark wood floors, antique brick, and wooden walls surround the luxurious banquettes, creating warmth amid modernity.

# *BLT Steak Hong Kong*

Going International: French Chef, American Steakhouse, Asian City

**Laurent Tourondel has always been interested in the bounty of different ingredients, the intense flavors of the foods, and the diversity of cultures in Asia. No city represents this mix more than Hong Kong.**

On one particular trip there he met Sandeep Sekhri, managing partner and founder of Dining Concepts, an innovator in bringing Western-style restaurants to the island and one of Hong Kong's preeminent hospitality groups. Tourondel and Sekhri quickly recognized the potential synergies between the two companies and decided on a partnership for what became the first Asian outpost of BLT Steak. Located at Ocean

Terminal in the Tsim Sha Tsui area, the heart and soul of Hong Kong at the very tip of the Kowloon Peninsula, BLT is right on the water's edge and boasts unrivaled views of Hong Kong Island. The dining room's floor-to-ceiling windows open onto a sunny terrace, where diners take in the full spectrum of the harbor's activity. At night, there is perhaps no better place to take in just how spectacular the Hong Kong skyline really is.



**"I LOVE THE ENERGY OF THIS PLACE!** Hong Kong is such a bustling metropolis, and the dining scene is extremely vibrant—it feels like New York City in Asia. With such a diverse population and variety of cultures, people are knowledgeable and curious about new places and new ideas, and that's why my French approach to the American steakhouse concept works so well here."  
— Laurent Tourondel

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# RECIPE IN SEASON: LAMB



## JAMISON FARM

“A happy lamb is a tender lamb,” owner John Jamison of Jamison Farm likes to say. On a picturesque, 210-acre farm located in the rolling Appalachian foothills, John and his wife, Sukey, harvest about 5,000 lambs each year, which then make their way to some of the finest kitchens in the world. Their incomparable flavor—lean, firm, tender meat—is the product of a hormone-, antibiotic-, and herbicide-free diet. Nine months out of the year, the sheep graze on bluegrass and white clover, while during the winter months they are hand-fed only hay and corn.

You can find Jamison Farm lamb on the menu at BLT Steak and BLT Market in New York City. Visit [www.jamisonfarm.com](http://www.jamisonfarm.com).

## SATUR FARMS

For BLT restaurant chefs, Satur Farms, located on the North Fork of Long Island, is like having a vegetable garden in their own backyard. Created by reputable chef-turned-farmer Eberhard Müller (Le Bernadin, Lutèce, and Bayard’s) and his wife, Paulette Satur, who boasts a degree in plant physiology and more than a decade in the wine business, Satur Farms is keenly in tune with the seasonal needs of chefs. Thirty years ago, Müller and Satur recognized the challenges in securing high-quality and extremely fresh produce, and so they originally purchased the farm to cultivate herbs and vegetables for use in Müller’s own kitchen. Today, Satur Farms is dedicated to organic farming practices in pursuit of the best flavor profiles and healthiest choices by growing edible flowers, specialty salads, leafy vegetables, heirloom tomatoes, root vegetables, and herbs. Visit [www.saturfarms.com](http://www.saturfarms.com).

## Yogurt-Marinated Jamison Lamb Loin, Feta & Arugula Salad, and Pickled Ramp Vinaigrette

Serves 6

### MARINADE

- The peel of 1 lemon, white pith removed
- 4 scallions, sliced
- 2 garlic cloves
- 1 tablespoon fresh rosemary leaves
- 5 sprigs mint
- 2 tablespoons vegetable oil
- 1/4 teaspoon turmeric
- 1/2 teaspoon smoked paprika
- 1 teaspoon cumin
- 1 teaspoon coriander
- 1 teaspoon paprika
- 6 tablespoons plain Greek yogurt
  
- 3 Jamison lamb loins (about 1 1/2 pounds each), halved widthwise

### SALAD

- 1 zucchini, halved and shaved on a mandolin, keeping the core intact
- 4 ounces feta cheese, medium dice
- 2 cups arugula
- 12 leaves mint, chiffonade
- 1 cup grape tomatoes, halved
- Salt and pepper

### VINAIGRETTE

- 2 tablespoons pickled ramps, chopped
- 3 tablespoons olive oil
- Juice of half a lemon
- Salt and pepper

### COOKING INSTRUCTIONS

**Marinate the Lamb** Combine all ingredients for the marinade in a blender, and puree until smooth, about 1 minute. Pour the marinade into a shallow pan and add the lamb in a single layer. Cover and refrigerate overnight, turning the meat from time to time.

**Grill the Lamb** Preheat grill to medium-high heat. Remove the lamb from the marinade and transfer to a platter. Season with salt and pepper. Grill lamb for 3 minutes on each side for medium rare. To check for doneness, make a small cut in the center or, better yet, insert an instant-read thermometer in the thickest part of the meat. The temperature should read 140 to 150°F. Allow lamb to rest for 5 minutes.

**Make the Vinaigrette** In a small bowl, combine the pickled ramps, olive oil, and lemon juice. Season with salt and pepper. In another mixing bowl, add the zucchini, feta cheese, arugula, mint, and tomatoes. Dress with the vinaigrette and set aside.

**To Serve** Slice the lamb into 1/4-inch pieces. Divide evenly among 6 plates and serve immediately, with the feta and arugula salad on the side.

SINCE



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# Marc Forgione

MARC FORGIONE TEACHES LAURENT TOURONDEL HOW TO MAKE HIS SIGNATURE “BAKED POTATO.”



“When I went to work for Laurent Tourondel as a sous-chef in the kitchen of AZ, I was just a young punk and thought I knew everything! Man, was I wrong—but, luckily, Laurent saw something in me, and we clicked,” explains Marc Forgione. “Next thing I knew, Laurent and I were standing in a freezing-cold kitchen at what would become BLT Steak, and he was asking me if I knew how to make French fries!”

What at first seemed like an odd match turned out to be the perfect fit. Tourondel is very French, Forgione is very American (his father is Chef Larry Forgione)—and Tourondel wanted to open an American steakhouse with a French twist. Forgione planned on honing his skills in France with a stage under Michel Guérard, but stayed in close contact with Tourondel during his time away. Upon his return to the United States, he accepted the chef de cuisine position at the then recently opened BLT Prime.

“Laurent taught me how to be a chef,” says Forgione. “Most important, he taught me to taste the food. I have never seen anyone get so upset because I hadn’t gotten the acidity just right in the vinaigrette on the spinach salad. Laurent is so polished with everything, from taste to technique. All the little things added up; it wasn’t just about the main dish. From the bread and the amuses to the desserts and the petit fours, there was nothing that went unchecked.” All these details seeped into Forgione, making him the chef he is today.

Forgione became corporate executive chef and helped Tourondel open

several other BLT locations around the country. Traveling between the seven kitchens he was in charge of was very exciting for Forgione, but he yearned to go back to a 60-seat dining room and make his own food. His namesake restaurant, Marc Forgione, which opened in 2008, is his nod to fine dining in a casual atmosphere. “This is not casual fine dining; there is a difference. I wanted to give diners the same excellent ingredients, quality, and cuisine and service that you find in a white-tablecloth establishment.” Forgione admits that while it’s not always easy for people to grasp the positioning at first, “we’ve made a lot of believers out of diners who have been back even 15 to 20 times! We are trying to mesh the neighborhood plus fine dining into one equation.”

As a wink to BLT, Forgione has put his own signature baked potato on the menu. “You’ll find all the toppings that you put on a baked potato—cheese, crème fraîche, bacon, truffle oil, chives—stuffed inside an angolotti and tossed in a potato brown butter.” A new spin on an old classic, and one that Laurent Tourondel was proud to assemble in Marc’s kitchen.

*“As Robuchon, Guérard, and Bocuse were to the Larry Forgione, Alice Waters, Jonathan Waxman, Paul Prudhomme, and Wolfgang Puck generation, who in turn were the inspirations to Laurent Tourondel, Jean-Georges, Daniel, and Thomas Keller, the next generation will look to the previous for reference. They are all great teachers, and in the next 10 to 15 years you will see lineages with new family trees of great chefs, and they will lead back to Laurent.”* —Marc Forgione



# Motorino

MATHIEU PALOMBINO TEACHES  
LAURENT TOURONDEL HOW TO MAKE  
A NEAPOLITAN PIZZA

Rough-starting relationships are often the most meaningful, long-lasting, and satisfying. Such is the story of the friendship between Laurent Tourondel and Mathieu Palombino. Palombino first worked under the tutelage of Tourondel at Cello where he got a firsthand education about the high level of expectation Laurent has for everything he does.

“It wasn’t easy,” admits Palombino. “He has a very focused vision about his food and goes at it with such intensity that if you are strong enough to stick around, you definitely benefit from the experience as a chef. I learned to become extremely detail oriented, and I was inspired by Laurent’s quest for perfection. Laurent changed me. He molded me into a true professional with a passion. I learned technique in Europe, but I learned how to be a chef from Laurent Tourondel.”

Palombino left briefly to spread his wings, but heeded the call when Tourondel invited him to join the kitchen at his new concept, BLT Steak. “I knew that if Laurent was doing a steakhouse, it would be nothing less than extraordinary. The opening of BLT Steak was a wild ride—it was an instant success. The experience at Steak taught me to follow my instincts: to do what you know, to do it well, and to pay attention to detail—then things fall into place.”

As fate would have it, Tourondel fueled Palombino’s incentive to open Motorino. “Laurent talked about food 24/7. He never stopped. While I was still cooking at BLT Steak, we met for pizza one Sunday. The conversation turned to pizza, and we headed into a heated debate on where to find the best slices in New York City. All of the sudden, Laurent looked at me very intently and said, ‘Why don’t you open a pizzeria?’ ”

The idea stuck, and while Palombino continued working on the successive openings of BLT Prime and BLT Fish, the concept took shape. It became an obsession that he researched to the fullest: tasting every pizza in New York, traveling to Naples and Sicily, and then finally to California. Then he followed his instincts, and it all became clear; he was from a Neapolitan family, so he would do a Neapolitan pizza. He lived in Williamsburg, Brooklyn, with his young family, so that would be the location. The name Motorino also came very quickly—like its namesake Italian scooter, it was something known and fast, like a pizzeria. Each iconic in Italian culture, pizza and the motorino will never go out of style.

Palombino wanted to keep it simple, from food concept to design. He wanted an unornamented space—four white walls, chairs, and marble tables—where he could serve perfect pizza, authentically Neapolitan, because “no other variation of pizza can beat the taste.” Sticking to the basics, each pie is 33 centimeters in diameter and made from double-zero flour (a soft grain flour), San Marzano tomatoes, fresh buffalo mozzarella, and basil, all cooked in a wood-burning oven. He decided to use a few new ingredients and add a seasonal twist when appropriate. Then it was only natural that Palombino would invite his mentor into the kitchen to show him not only how to make a pizza, but how to make it with all the passion and attention to detail that Tourondel instilled in him as a chef.

# Getting into the Spirit

## Serving up Seasonal Cocktails

Shaken, stirred, or built in layers, BLT's warm weather cocktails are raising the bar. Incorporating exotic and seasonal fruits, these mix masters put a modern twist on some old classics and introduce new libations for a spirited spring and summer. Cheers!

### BLT Steak, Atlanta

#### WHITE PEACH SWEET TEA

- 2 oz Firefly sweet tea vodka
- 1 1/2 oz white peach purée
- 1/2 oz Massenez Crème de Pêche liqueur
- 1/2 oz simple syrup
- 1/2 oz lemon juice
- splash water

Build drink from the juice up, shake, and serve in a highball glass. Garnish with a peach slice.

### BLT Steak, White Plains

#### SPARKLING PASSION FRUIT CAIPIRINHA

- 1/2 lime, quartered
- 1 tbsp sugar
- 2 oz Leblon cachaça
- 1 oz Boiron passion fruit purée
- 1 oz sparkling wine

In a shaker, muddle the lime and sugar. Add the Leblon and passion fruit purée, and shake. Carefully pour in sparkling wine and mix until incorporated. Pour contents into a highball glass filled with ice. Garnish with a lime wheel.

### BLT Burger, Las Vegas

#### DARK AND STORMY

- 2 oz Charbay Alambic Cane Rum
- 3 oz Cock 'n Bull ginger beer
- 1/4 oz freshly squeezed lime juice
- dash of Angostura bitters

Combine the rum, ginger beer, and bitters in a mixing glass and stir gently. Pour the mixture over a tall Collins glass filled with ice. Stir to combine, being careful not to ruin the fizz in the ginger beer. Garnish with crystallized ginger.

### BLT Fish, NYC

#### SHIPWRECK

- 2 oz Plymouth gin
- 1/2 oz fresh lime juice
- 1/2 oz elderflower liqueur
- 1 oz simple syrup
- small handful of fresh mint leaves

Tear up and lightly muddle the mint leaves. Build drink from the juice up, add ice, shake, and strain into a martini glass. Garnish with flattened mint leaf placed in the drink.



### BLT Steak, DC

## MARMALADE MANHATTAN

- 1 tsp orange marmalade
- 2 oz Gentleman Jack bourbon
- 3/4 oz Vya sweet vermouth
- Dash of orange bitters

In a shaker, add the marmalade, bourbon, vermouth, and bitters, and stir to combine. Add ice and strain into a martini glass. Garnish with a maraschino cherry.

### BLT Market, NYC

## WILD BLOSSOM

- 2 oz Plymouth gin
- 1/3 oz elderflower liqueur
- 3/4 oz grapefruit juice
- 1 oz cranberry juice

Build drink from the juice up, add ice, shake, and strain into a martini glass. Garnish with a grapefruit twist or wedge.

### BLT Steak, Miami

## OCEAN DRIVE

- 1 oz VeeV açai liqueur
- 1 oz rum
- 1/2 oz simple syrup
- 1 1/2 oz Goya guava nectar
- 1/2 oz lime juice

Build drink from the juice up, add ice, shake, and strain into a martini glass. Garnish with a star fruit wheel.

### BLT Steak, NYC

## THINK PINK!

- 2 oz lemon-flavored vodka
- 1 oz VeeV açai liqueur
- 1/2 oz elderflower liqueur
- 1 1/2 oz fresh-squeezed pink grapefruit juice
- splash simple syrup

In a shaker, combine all ingredients. Shake and strain into a coupe or martini glass. Garnish with pink grapefruit wedge.

### BLT Steak, Scottsdale

## COWBOY KILLER

- 2 oz bourbon
- 1 oz sweet vermouth
- 1 oz Grand Marnier
- 4 Grand Marnier-soaked cherries
- 2 splashes of Peychaud bitters

Muddle cherries until like paste. Add remaining ingredients and ice, then shake and strain into a martini glass. Garnish with a cherry.

### BLT Prime, NYC

## THE GREEN GARDEN

- 1/2 oz fresh lime juice
- 1/2 oz simple syrup
- 3 large tomatillos, juiced
- splash of orange juice
- 2 oz VeeV açai liqueur
- 1/2 a radish, julienned
- 6 sprigs baby cilantro

Add the lime juice, simple syrup, tomatillo juice, VeeV liqueur, orange juice, half of the julienned radish, and half of the cilantro to a shaker. Shake until well combined, and strain into a highball glass filled with ice. Garnish with remaining cilantro and julienned radish.

### BLT Burger, NYC

## PATRON POMEGRANATE MARGARITA

- 2 oz tequila
- 1 oz triple sec
- 1/2 oz simple syrup
- 1/2 oz lime juice
- 3 oz Pom Wonderful

Combine all ingredients in a shaker, add ice, and shake well. Rim the top of a highball glass with a mix of salt and sugar. Strain liquid into the prepared highball glass with ice. Garnish with a lime wedge.

### BLT Steak, San Juan

## BERRY CAIPIROSHKA

- 2 blackberries
- 2 raspberries
- 2 lime wedges, mashed together
- 1 1/2 oz lemon-flavored vodka
- 1 oz lime juice
- 1 oz simple syrup
- club soda

Combine all ingredients and serve on ice in a cocktail glass. Top with a splash of club soda. Garnish with a raspberry and blackberry spike.

### BLT Steak, Hong Kong

## LYCHEE MULE

- 1 1/2 oz vodka
- 1 oz lychee liqueur
- 1/2 lime, juiced
- ginger beer
- lychee

Build drink from the juice up, add ice, and shake. Pour into highball glass and top with ginger beer. Garnish with a lychee spike.

### BLT Steak, LA

## PASSION FRUIT AÇAI MOJITO

- 2 oz VeeV açai liqueur
- 1 oz passion fruit purée
- 1/2 oz simple syrup
- 1/2 oz lime juice
- 6 mint leaves
- club soda

Tear up and lightly muddle the mint leaves. Build drink from the juice up, add ice, and shake. Pour into highball glass, and top with club soda. Garnish with a mint sprig and spiked lime.





## CHERI OTERI

Comedienne and actress Cheri Oteri has graced both the small and silver screens with her wit and style. After joining famed Los Angeles comedy group The Groundlings in the early 1990s, she was discovered by Saturday Night Live and hired as part as a new cast responsible for the show's resurgence in 1995. After five years, she left to work on a variety of movies, guest starring on several TV series. She recently wrapped up writing a screenplay that she finished between bites of tuna tartare at the raw bar at BLT Steak LA.

### How did you discover BLT Steak LA?

I love to go out and discover new restaurants. A friend mentioned BLT to me shortly after it opened, and I was immediately impressed with the food, service, and setting. And then when I discovered they had a raw bar as well, I went nuts!

### What is your favorite part of the dining experience at BLT Steak LA?

Where do I start? Everything from the food to the décor—it's all fantastic! In a way, it reminds me of old Hollywood, but updated. Funny story: a long time ago I used to work at A&M Records, and one of the department heads, who was quite a character, used to hold court there when it was Le Dome, so the space has always intrigued me. Now when I walk into BLT, it feels cozy but open at the same time. I don't know if it's the seating or the lighting, but it's exciting to be there. I love to people watch, and every table affords a great view of both the whole restaurant and the veranda.

**Cocktail or Champagne:** neither—wine

**Red or White:** red

**Salad or Tuna Tartare:** tuna tartare

**Filet or Rib Eye:** filet

**Baked Potato or Parmesan Gnocchi:** au gratin!

**Crepe Soufflé or Chocolate Chestnut Sundae:** chocolate chestnut sundae

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

That's a tough one, because I am always bringing people to BLT. When I think of a place to treat friends from out of town, BLT is the best spot, and it never fails to please! If you are talking celebrity wise, I would say Oprah—although I have a feeling I would appreciate the food more than she would!

### Do you consider yourself a foodie?

Well, I really enjoy food and appreciate a well-cooked meal. I work out to support my eating habits! I like to cook at home as well.

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

We have an Italian tradition on Christmas Eve called "the night of seven fishes." When I was a kid, I always associated the kind of fish my grandma served with what the older relatives liked, not the younger ones. But I loved the idea of the tradition and getting dressed up for the event, so I've carried on an updated version. Last year, I served miso black cod, yellowtail sashimi, crab cakes, baked potatoes with caviar and salmon roe, and teriyaki salmon, among others—all dishes I consider fun seafood!

### What food staples are always in your kitchen?

Arugula, white and red clam sauce, angel hair and linguini pasta, chicken breasts, and sparkling water.

### Favorite food and go-to spot?

Since I'm from back east, shellfish was always such a big deal in the summer. I have a hard time finding good places for shellfish out here in LA, and when I do it's usually disappointing. My favorite spot to go to for pasta and crabs is called Carmen Has Crabs, on the Jersey Shore. Nothing beats dipping crabs in the tomato sauce to create that great-tasting gravy!

### Where did you last go on vacation?

Actually, it was the Jersey Shore. I lost my father recently, and going to the Shore reminds me of vacations as a kid. I have a lot of friends there that I grew up with and who knew my dad, so in a way it was both a vacation and a sentimental journey home.

### What can we expect from you next—either on or off screen?

I am directing a movie that starts filming this summer. The location is still in question, but it will be somewhere on the East Coast. I wrote the screenplay also. It will reflect a lot of my childhood memories.

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

Indulgence with discipline. I believe in enjoying the food you like infused with discipline—which can be either smaller portions or, in my case, working out!

# UNANIMOUS!

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"Rolando Luppino, Winemaker"



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# The Betsy Restored

## *BLT Steak Heads to South Beach*

The Betsy hotel is a majestic presence, a fact confirmed nightly by people out for an evening stroll who pause to admire the unique façade and then ascend the stairs for drinks or dinner at BLT Steak.

Designed in the early 1940s by L. Murray Dixon, and the lone remaining example of Georgian architecture on South Beach's Ocean Drive, Betsy has been completely reconditioned over the past two years by the design team of Pedersoli and Santoro working with the firm of Beilinson-Gomez. The space is stylish but not trendy, a modern classic that is unforgettably cool, refined, and friendly, giving way to a hospitality experience that seamlessly bridges past and present.

### **The Renewed Betsy Hotel is an Inviting Sanctuary**

Realizing a vision for excellence rooted in the continuity of enduring tradition, light filters floor to ceiling through windows into an exquisite lobby, inviting restaurant and hotel visitors to relax and talk about things that matter. Potted palms create a unique tropical-colonial ambience. Vestibules and stairways reveal the work of artists with a world view. The renewed Betsy hotel is an inviting sanctuary with 63 guest suites, each adorned in a palette of whites accented by rich, dark wood and touches of grass green, coral red, lilac, and ochre; intuitive room amenities abound. Eco-friendly bookmarks imprinted with the words of great poets are gifted each evening to visitors, who can purchase books from Betsy room libraries on departure. Just up an easy flight of stairs, accented by a breathtaking white sail positioned to impact exposure to elements, a rooftop solarium offers sweeping ocean views.

### **Betsy's Legacy is Rooted in Events and Experiences that Shaped Our Nation**

Proud to serve as military barracks for soldiers during World War II, Betsy's legacy is rooted in events and experiences that have shaped our nation. In the 1960s, Jackie Gleason chose



South Beach as a location for his weekly series, broadcasting a black-and-white version of *Ocean Drive*. Ten years later, Betsy hosted Gloria Steinem and the National Organization for Women during the 1972 Democratic Convention. In the 1980s, South Beach was revealed in living color as a backdrop for myriad episodes of *Miami Vice*, revealing an Art Deco oasis and inspiring new appreciation for the area. The 1980s also witnessed Calvin Klein on location, followed by a multitude of fashion and entertainment projects, including the movie *Scarface*. A 1996 release of *The Birdcage* opened with a scene of South Beach. In the same year, designation by the National Register of Historic Places protected properties like The Betsy Ross Hotel from destruction, and served as the primer on canvas from which can emerge a completely restored and refined hospitality icon, The Betsy Hotel, and culinary partner, BLT Steak.

# Black Book

## Laurent Tourondel's Travel and Dining Journal

### NEW YORK CITY

#### Nice Green Bo

66 Bayard Street  
New York, NY 10013  
212.625.2359

For consistently good and authentic Shanghai regional cuisine, try this Chinatown hole-in-the-wall. Go for the food, not the décor: ten tables, spare and no nonsense.

#### 'inoteca in Gramercy

323 Third Avenue  
New York, NY 10010  
212.683.3035  
inotecanyc.com

The latest outpost of 'inoteca lives up to its reputation with lively Italian food in the form of small plates and a great cheese selection, as well as an extensive wine list.

#### Bruno Jamais

24 East 81st Street  
New York, NY 10028  
212.396.3444  
brunojamais.com

Always an extraordinary dining experience, compliments of owner Bruno Jamais (former maître d' for Daniel Boulud and Alain Ducasse), who combines French cuisine in a classic dining room with the sexy atmosphere of an adjacent club-like living room.

### MIAMI

#### Casa Tua

1700 James Avenue  
Miami Beach, FL 33139  
305.673.1010  
casatualifestyle.com

Don't let the casual seating in the dining room fool you—this is a one-of-a-kind experience. Italian cuisine is at its best in this gorgeous stone Mediterranean-style beach house, where the attention to sourcing ingredients is not lost on the diner!

#### Blue Door at Delano

1685 Collins Avenue  
Miami Beach, FL 33139  
305.674.6400  
chinagrillmgt.com/bluedoor

With Chef Claude Troisgros helming the kitchen and designer Philippe Starck setting the tone in the main dining room, the experience is nothing less than magical. French cuisine with Brazilian and global influences.

#### Poolside Bar at Mondrian South Beach

1100 West Avenue  
Miami Beach FL 33139  
305.672.2662  
mondriansouthbeach.com

Consider this an invitation to lounge happily and satiated by the pool, featuring the distinctive style of Marcel Wanders in an almost surreal setting that makes you wonder if the water is even really wet. (It is.)

#### Scarpetta at the Fontainebleau Hotel & Resort

4441 Collins Avenue  
Miami Beach, FL 33140  
305.538.2000  
fontainebleau.com

Chef Scott Conant is carving a nice niche for himself in Miami, with Italian dishes that let simply treated ingredients shine. If you've eaten at his NYC eatery, this is a must.

#### Vita Restaurant & Lounge

1906 Collins Avenue  
Miami Beach, FL 33139  
305.674.8822  
vita-miami.com

A Mediterranean eatery that is both upscale and unpretentious, and ideally located a stone's throw from some of South Beach's hottest nightclubs. A great way to start off your evening.

#### Gotham Steak at the Fontainebleau Hotel & Resort

4441 Collins Avenue  
Miami Beach, FL 33140  
305.538.2000  
fontainebleau.com

Here, Michelin-star chef Alfred Portale expands the menu beyond modern American steakhouse fare to include fresh seafood. His dishes are inspirational in an impeccable setting.

### LOS ANGELES

#### Pizzeria Mozza

641 North Highland Avenue  
Los Angeles, CA 90036  
323.297.0101  
mozza-la.com

The talents of Nancy Silverton, Mario Batali, and Joseph Bastianich converge in the perfect slice of pizza. A hot spot worthy of Hollywood-action praise, considering its heavyweight directors!

#### The Bazaar at SLS

by Jose Andres  
465 South La Cienega Boulevard  
Los Angeles, CA 90048  
310.246.5555  
thebazaar.com

The space lives up to its name, and the Spanish cuisine lives up to Andres's reputation. Creative in all senses—see it to understand why they call it a "dining and design wonderland."

#### Animal

435 North Fairfax Avenue  
Los Angeles, CA 90036  
323.782.9225  
animalrestaurant.com

Not for the faint of heart, this small menu favors meat in a big way, and all the dishes are delicious. Opened by the stars of the Food Network show *Two Dudes Catering*, Jon Shook and Vinny Dotolo.

#### Santa Monica Farmers' Market

Four separate markets on three days feature a plethora of organic produce and cut flowers, artisanal cheeses, and gourmet breads.

**Arizona Avenue** (between Second and Third streets):  
Wednesdays, 9 a.m. – 2 p.m.  
Saturdays, 8:30 a.m. – 1 p.m.

**Virginia Avenue Park** (at Pico and Cloverfield boulevards):  
Saturdays, 8 a.m. – 1 p.m.

**Main Street** (at Ocean Park Boulevard):  
Sundays, 9:30 a.m. – 1 p.m.

For more information, call 310.458.8712.

### LAS VEGAS

#### Joel Robuchon at The Mansion at MGM Grand

3799 Las Vegas Boulevard South  
Las Vegas, NV 89109  
702.891.7925  
mgmgrand.com

What do you expect from one of the greatest French chefs in the world? The restaurant opened with three Michelin stars, so rest assured: it's all great. Intimate room, and great Paris setting.

#### Lotus of Siam

953 East Sahara Avenue  
Las Vegas, NV 89104  
702.735.3033  
saipinchutima.com

It's not located in one of the luxury hotels, but it is uncompromising in delivering stellar and sincere Thai food. If you like it hot in Las Vegas, this is the place for spice!

#### Mesa Grill at Caesars Palace

3570 Las Vegas Boulevard  
Las Vegas, NV 89109  
877.346.4642  
mesagrill.com/lasvegas

As indicative of Chef Bobby Flay's passion for grilling and southwestern fare as you can get. A great spot, vibrantly decorated, perfect for lunch or dinner in between card games!

#### Payard Pâtisserie & Bistro at Caesars Palace

3570 Las Vegas Boulevard  
Las Vegas, NV 89109  
702.731.7292  
payard.com

If you have a sweet tooth, this multilayered pastry shop and dining room is your best bet! Created by award-winning pastry chef François Payard, try the made-to-order crepes!

### WASHINGTON, D.C.

#### U Street Corridor

Northwest Washington, D.C. (from Ninth Street to 16th Street)  
A recently revived hot spot for dozens of restaurants, bars, and clubs. Worth a walk around to soak in the atmosphere. A lot is hip and new, but grounded in its jazzy roots.

#### HOOK

3241 M Street NW  
Washington, DC 20007  
202.625.4488  
hookdc.com

A seafood paradise for well-cooked dishes of both sustainable and seasonal fish. The wood-grilled fish dishes are definitely worth checking out.

#### CityZen

1330 Maryland Avenue SW  
Washington, DC 20024  
202.787.6006  
cityzenrestaurant.com

Located in the Mandarin Oriental, and called one of the hottest restaurants in the world for good reason. From the wine list to multicourse tasting menus, it's all wonderful in a great setting. Dress code endorsed!

### HONG KONG

#### Dai Pai Pongs

Scattered throughout the city, these informal, open-air food stalls serve cheap and quick cooked versions of local dishes—congee, rice, noodles and wok hei. They move around often, but you can find clusters in these main locations: Graham Street in Central, attached to the Temple Street markets, along Haiphong Road and Hau Fook Street in Tsim Sha Tsui, and throughout the Causeway Bay shopping area.

#### Yung Kee

32-40 Wellington Street  
Central, Hong Kong  
852.2522.1624  
yungkee.com.hk  
Michelin-star rated, this is one of the most famous restaurants in the area—half a century old and renowned for their roast goose.

#### Luk Yu Tea House

24-26 Stanley Street  
Central, Hong Kong  
852.2523.1970

If you want to get a sense of old Hong Kong, it doesn't get more authentic than this famous, traditional tea house. Go for the dim sum, and stay to soak in the atmosphere.

#### Gallop at Jockey Club

Hong Kong Jockey Club  
25 Hawthorn Road  
Happy Valley, Hong Kong  
852.2966.1320

#### China Club

Old Bank of China Building  
Bank Street  
Central, Hong Kong  
852.2521.8888

Encompasses a selection of everything that embodies local Chinese cooking and traditional dishes in a retro-chic setting.

#### Spring Moon at The Peninsula

Salisbury Road  
Kowloon, Hong Kong  
852.2315.3160  
peninsula.com/hong\_kong  
Classic Cantonese cuisine in an exquisite 1920s setting. Try the Peking duck!

#### The American (Peking) Restaurant

20 Lockhart Road  
Wan Chai, Hong Kong  
852.2527.7770

Despite its name, this has been a gastronomic Hong Kong fixture for more than 40 years and is most famous for its—you guessed it—Peking duck dish!

#### The Steak House Bar & Grill at the InterContinental

18 Salisbury Road  
Kowloon, Hong Kong  
852.2313.2323

Meat lovers—walk this way! Prime cuts of some of the world's finest meats, seared to perfection on a charcoal grill. Great wine list, too!

## BREAKING NEWS:

### BLT STEAK NAMED BEST STEAKHOUSE BY WNBC'S GOLDEN LOCAL AWARD

In a tight competition against Brooklyn's Peter Luger, BLT Steak wins WNBC New York's coveted Golden Local Award for Best Steakhouse. BLT Steak edged out Peter Luger by a vote of 53 percent to 47 percent. The Golden Local is a new monthly award presented in an effort to determine local establishments that are truly the best of the best in New York City.

## HAUTEPHOTO

### MICHAEL HARLAN TURKELL

MICHAEL is a freelance photographer and free-time cook who used to work in restaurants but now photographs the inner workings of kitchens for his "Back of the House" project. His work was recently published in 25 Under 25: Up-and-Coming American Photographers, Volume 2, published by powerHouse Books. He is also the photo editor for Edible Manhattan and Edible Brooklyn magazines, which promote borough-centric food culture. He currently lives in Brooklyn but will travel far and wide for food and drink. Visit [harlanturk.com](http://harlanturk.com).

## HAUTETASTE

### DICKSON'S FARMSTAND MEATS

Call it your modern-day butcher shop. You click and pick your desired meat online, and then a fully stocked meat truck is waiting for you with the fresh delivery the next day (delivery locations throughout New York City). Everything is vacuum-packed and frozen to retain flavor and lasts up to six months. Focused on convenience, traceability, and most important, taste, Dickson's Farmstand Meats connects you to the small-scale, family farms in New York and introduces you to the farmer's, their stories, and their growing methods. You'll know exactly where the pigs, lambs and cows came from, and Dickson's maintains the best practices in the industry from farm to plate. Dickson's Farmstand Meats is opening a retail butcher shop in Chelsea Markets this summer. Visit [dicksonsfarmstand.com](http://dicksonsfarmstand.com).

## HAUTENOTEWORTHY



### MADE TO TASTE.COM

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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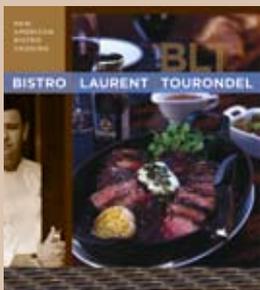
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## BLT PUBLICATIONS

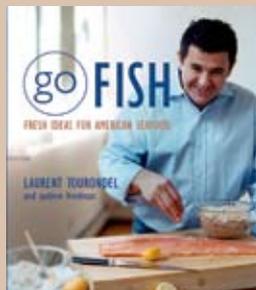


### Bistro Laurent Tourondel: New American Bistro Cooking

By Laurent Tourondel and  
Michele Scicolone

Forward by Eric Ripert

*Signature BLT recipes simple enough for the home cook alongside Laurent Tourondel's family favorites and dishes inspired by his culinary travels.*



### Go Fish: Fresh Ideas for American Seafood

By Laurent Tourondel and  
Andrew Friedman

Foreword by Daniel Boulud

*At last! Here is the fish cookbook for home cooks looking to create elegant, flavor-rich meals without a lot of fuss.*

## BLT LOCATIONS



BLT STEAK 106 East 57th Street, New York, NY TEL: 212.752.7470

BLT STEAK DC 1625 Eye Street NW, Washington, DC TEL: 202.698.8999

BLT STEAK SAN JUAN The Ritz-Carlton, 6961 Avenue of the Governors, Isla Verde Carolina, Puerto Rico TEL: 787.253.1700

BLT STEAK MIAMI The Betsy Hotel, 1440 Ocean Drive, Miami Beach, FL

BLT STEAK LOS ANGELES 8720 West Sunset Boulevard, Los Angeles, CA TEL: 310.360.1950

BLT STEAK WESTCHESTER The Ritz-Carlton, Three Renaissance Square, Westchester, NY TEL: 914.467.5500

BLT STEAK SCOTTSDALE Camelback Inn, 5402 East Lincoln Drive, Scottsdale, AZ TEL: 480.905.7979

BLT STEAK ATLANTA W Hotel, 45 Ivan Allen Jr. Boulevard NW, Atlanta, GA 30308 TEL: 404.577.7601

BLT STEAK HONG KONG Shop G62, Ground Floor, Ocean Terminal, Kowloon, Hong Kong TEL: 852.2730.3508

BLT PRIME 111 East 22nd Street, New York, NY TEL: 212.995.8500

BLT FISH 21 West 17th Street, New York, NY TEL: 212.691.8888

BLT MARKET The Ritz-Carlton, 1430 Avenue of the Americas, New York, NY TEL: 212.521.6125

BLT FISH SHACK 21 West 17th Street, New York, NY TEL: 212.691.8888

BLT BURGER 470 Sixth Avenue, New York, NY TEL: 212.243.8226

BLT BURGER LAS VEGAS The MGM Mirage, 3600 Las Vegas Blvd S, Las Vegas, NV TEL: 702.792.7888

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